

## Porter wiosenny

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **43**
- SRM **39.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **49 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **38.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński               | 4 kg (36.7%)  | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I       | 3 kg (27.5%)  | 79 %  | 16   |
| Grain | Strzegom Pszeniczny              | 1 kg (9.2%)   | 81 %  | 6    |
| Grain | Weyermann - Dehusked Carafa III  | 0.2 kg (1.8%) | 70 %  | 1024 |
| Grain | Strzegom pszenica prażona        | 0.2 kg (1.8%) | 70 %  | 1000 |
| Grain | Strzegom Barwiący                | 0.1 kg (0.9%) | 68 %  | 1300 |
| Grain | Weyermann - Carapils             | 0.2 kg (1.8%) | 78 %  | 4    |
| Grain | Biscuit Malt                     | 0.1 kg (0.9%) | 79 %  | 45   |
| Grain | Strzegom Pilzneński              | 1 kg (9.2%)   | 80 %  | 4    |
| Grain | Oats, Flaked                     | 0.4 kg (3.7%) | 80 %  | 2    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (2.8%) | 73 %  | 1001 |
| Grain | Wheat, Flaked                    | 0.4 kg (3.7%) | 77 %  | 4    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 7 %        |

|      |                   |      |        |        |
|------|-------------------|------|--------|--------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 %    |
| Boil | Magnum            | 10 g | 60 min | 11.5 % |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 800 ml | Fermentum Mobile |