

## Porteros ferstos sztosos

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **34**
- SRM **33.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (22.9%)	79 %	6
Grain	Pilzneński	2 kg (22.9%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.4%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (11.4%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (11.4%)	79 %	10
Grain	Caraaroma	0.5 kg (5.7%)	78 %	400
Grain	Fawcett - Amber	0.5 kg (5.7%)	78 %	120
Grain	Weyermann - Dehusked Carafa III	0.25 kg (2.9%)	70 %	1024
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.1%)	73 %	1001
Sugar	Cukier	0.4 kg (4.6%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	600 ml	Fermentis