

# WaPorter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **38**
- SRM **23.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5.7 kg (81.4%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.8 kg (11.4%)	73 %	120
Grain	Caraaroma	0.3 kg (4.3%)	78 %	400
Grain	CastleMalting Kawowy	0.2 kg (2.9%)	77 %	250

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - California Lager	Lager	Liquid	125 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Other	Mech irlandzki	5 g	Boil	12 min
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