

Porter 2019

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **30**
- SRM **37.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg (39.8%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (30.1%)	79 %	16
Grain	BESTMALZ - Best Vienna	1 kg (12%)	80.5 %	9
Grain	Abbey Malt Weyermann	0.3 kg (3.6%)	75 %	45
Grain	Strzegom Karmel 300	0.2 kg (2.4%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (2.4%)	68 %	601
Grain	Strzegom Czekoladowy	0.2 kg (2.4%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Grain	Biscuit Malt CastelMalting	0.2 kg (2.4%)	79 %	45
Grain	cara spesial typ1 weyerman	0.2 kg (2.4%)	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	8.8 %

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=X1R5FQX>
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