

PORTER

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **46.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.8 kg (28.3%)	79 %	10
Grain	Viking Pale Ale malt	4 kg (40.4%)	80 %	5
Adjunct	Płatki owsiane	1 kg (10.1%)	85 %	3
Grain	Fawcett - Crystal	0.5 kg (5.1%)	70 %	160
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (6.1%)	73 %	1001
Grain	cararoma	0.5 kg (5.1%)	70 %	350
Grain	Carafa	0.5 kg (5.1%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	60 min	4.5 %
Boil	Crystal	40 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	500 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Kreda Piwowarska	5 g	Mash	60 min
Water Agent	chlorek wapnia	5 g	Mash	60 min