Porter

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **---**
- SRM **52.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **2 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **2 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(59.5%)*	81 %	4
Grain	Caraaroma	0.3 kg *(3.6%)*	78 %	400
Grain	Brown	0.3 kg *(3.6%)*	75 %	200
Grain	Chocolate Malt	0.3 kg *(3.6%)*	73 %	1200
Grain	Extra black	0.5 kg *(6%)*	65 %	1400
Grain	Pale Ale	2 kg *(23.8%)*	80 %	7