

Porter

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **43**
- SRM **58**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|------|
| Grain | Strzegom Wiedeński | 3 kg (30%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (30%) | 80 % | 16 |
| Grain | Weyermann Caramunich 3 | 1 kg (10%) | 76 % | 150 |
| Grain | Carafa III | 0.5 kg (5%) | 70 % | 1034 |
| Grain | Caraaroma | 1 kg (10%) | 78 % | 400 |
| Grain | Viking Golden ale | 1 kg (10%) | 80 % | 14 |
| Grain | Pszeniczny | 0.5 kg (5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| safale 34/70 | Lager | Slant | 300 ml | --- |