

## porter

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **27**
- SRM **27.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Pilzneński                | 1.95 kg (24.1%) | 81 %  | 4    |
| Grain | Monachijski               | 4 kg (49.4%)    | 80 %  | 16   |
| Grain | Strzegom Karmel 150       | 0.2 kg (2.5%)   | 75 %  | 150  |
| Grain | Strzegom Karmel 300       | 0.15 kg (1.9%)  | 70 %  | 299  |
| Grain | Strzegom Barwiący         | 0.1 kg (1.2%)   | 68 %  | 1300 |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.2%)   | 70 %  | 1000 |
| Grain | Pszeniczny                | 0.5 kg (6.2%)   | 85 %  | 4    |
| Grain | Płatki owsiane            | 0.8 kg (9.9%)   | 85 %  | 3    |
| Sugar | cukier                    | 0.3 kg (3.7%)   | --- % | ---  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

### Yeasts

| Name          | Type  | Form  | Amount  | Laboratory                         |
|---------------|-------|-------|---------|------------------------------------|
| Saflager S-23 | Lager | Slant | 1000 ml | Fermentis Division of S.I.Lesaffre |