

# Porter

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **28**
- SRM **28.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (33.8%)	80 %	16
Grain	Strzegom Wiedeński	2.5 kg (42.2%)	79 %	10
Grain	Monachijski Ciemny Steinbach	0.5 kg (8.4%)	100 %	30
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Czekoladowy	0.2 kg (3.4%)	60 %	788
Grain	Castle Cafe	0.125 kg (2.1%)	75.5 %	480
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.2 %
Boil	Lublin (Lubelski)	30 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Dry	23 g	---