

Potfur

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **24.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1.52 kg (25.8%) | 79 % | 16 |
| Grain | Pilzneński | 1.72 kg (29.2%) | 81 % | 4 |
| Grain | Pale Ale IREKS | 1.7 kg (28.9%) | 80 % | 8 |
| Grain | Viking Honing Malt | 0.2 kg (3.4%) | 75 % | 15 |
| Grain | Weyermann Caramunich 3 | 0.15 kg (2.5%) | 76 % | 150 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.4%) | 68 % | 600 |
| Grain | Aroma CastleMalting | 0.1 kg (1.7%) | 78 % | 100 |
| Grain | Weyermann - Carafa special I | 0.15 kg (2.5%) | 55 % | 900 |
| Grain | Murzyn żywiecki | 0.15 kg (2.5%) | 50 % | 800 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Magnum PL | 30 g | 60 min | 13.5 % |
| Boil | Spalt spalter | 30 g | 10 min | 4.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 5 g | Fermentis |