XIII warka Porter Bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **20**
- SRM **36.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.7 kg *(45.4%)*	79 %	16
Grain	Strzegom Pilzneński	2.5 kg *(42%)*	80 %	4
Grain	Strzegom Karmel 300	0.4 kg *(6.7%)*	70 %	299
Grain	Jęczmień palony	0.1 kg *(1.7%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg *(4.2%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	50 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis