Porterek

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **43**
- SRM **25.4**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg *(45.6%)*	81 %	4
Grain	Strzegom Monachijski typ II	2.6 kg *(45.6%)*	79 %	22
Grain	Czekoladowy	0.2 kg *(3.5%)*	60 %	788
Grain	Karmelowy Czerwony	0.2 kg *(3.5%)*	75 %	59
Grain	Jęczmień palony	0.1 kg *(1.8%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.8 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %
Mash	Lublin (Lubelski)	20 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega