

porter

- Gravity **20.2 BLG**
- ABV ---
- IBU **6**
- SRM **59.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|------|
| Grain | Strzegom Monachijski typ I | 2 kg (38.2%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.6 kg (11.5%) | 78 % | 4 |
| Grain | Peat Smoked Malt | 1 kg (19.1%) | 74 % | 6 |
| Grain | Special B Malt | 0.3 kg (5.7%) | 65.2 % | 315 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (3.8%) | 70 % | 1024 |
| Grain | Pszeniczny | 0.2 kg (3.8%) | 85 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.12 kg (2.3%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.12 kg (2.3%) | 68 % | 1200 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.7 kg (13.4%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 0 g | 60 min | 15.5 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |