

# Porter Jagielloński

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **33**
- SRM **25.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (33.3%)	81 %	4
Grain	Monachijski	2 kg (26.7%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (26.7%)	79 %	10
Grain	Briess - Chocolate Malt	0.5 kg (6.7%)	60 %	400
Grain	Caraaroma	0.25 kg (3.3%)	78 %	400
Grain	Weyermann Caramunich 3	0.25 kg (3.3%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min