

# PORTJER Puzon

- Gravity **21.8 BLG**
- ABV ---
- IBU **40**
- SRM **40.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	wiednski stainbach	3.4 kg (47.2%)	85 %	10
Grain	Monachijski Ciemny Steinbach	3 kg (41.7%)	85 %	30
Grain	Caraaroma	0.4 kg (5.6%)	85 %	400
Grain	Pszeniczny	0.2 kg (2.8%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	0.12 kg (1.7%)	68 %	1200
Grain	black crisp	0.08 kg (1.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Perle	35 g	20 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	22 g	---