

## Portru

---

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **36**
- SRM **27.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **78.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	5 kg (82%)	80 %	20
Grain	Weyermann - Carared	0.6 kg (9.8%)	75 %	45
Grain	Special W Malt	0.2 kg (3.3%)	65.2 %	300
Grain	Weyermann - Chocolate Rye	0.2 kg (3.3%)	20 %	493
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.6%)	74 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	80 g	90 min	4 %
First Wort	Perle	30 g	90 min	7.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis