

# Portru

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **23**
- SRM **31.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- 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	Maris Otter Crisp	2 kg (27.8%)	81 %	6
Grain	Light Munich Crisp	3 kg (41.7%)	80 %	22
Grain	Viking Melanoidynowy	1 kg (13.9%)	75 %	60
Grain	Weyermann - Caraamber	0.4 kg (5.6%)	75 %	65
Grain	Special W Malt	0.4 kg (5.6%)	70 %	300
Grain	Brown Malt Crisp	0.2 kg (2.8%)	65 %	130
Grain	Chocolate Malt Light Crisp	0.2 kg (2.8%)	60 %	550

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	50 g	90 min	4 %
First Wort	Perle	25 g	90 min	7.5 %

## Yeasts

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