

## żytni porter

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **36**
- SRM **37.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.3 kg (37.7%)	81 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (13.1%)	79 %	22
Grain	Żytni	1 kg (16.4%)	85 %	8
Grain	Strzegom Wiedeński	1 kg (16.4%)	79 %	10
Grain	Special B Malt	0.45 kg (7.4%)	65.2 %	315
Grain	Briess - Carapils Malt	0.15 kg (2.5%)	74 %	3
Grain	Carafa II	0.4 kg (6.6%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	fuggles	10 g	10 min	13.1 %
Boil	Chinook	19 g	60 min	13 %

### Yeasts

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