

#17 Light porter - z wysładzania po balticPorter

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **18**
- SRM **19**
- Style **Brown Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (40.6%)	81 %	4
Grain	Strzegom Wiedeński	1.3 kg (40.6%)	79 %	10
Grain	Strzegom Monachijski typ I	0.4 kg (12.5%)	79 %	16
Grain	Barwiący	0.2 kg (6.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	6.5 %

Yeasts

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