

# Nasz Polski Porter

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **50**
- SRM **31.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (35.1%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (35.1%)	79 %	10
Grain	Strzegom Karmel 600	0.5 kg (8.8%)	68 %	601
Grain	Caramunich® typ I	0.4 kg (7%)	73 %	80
Grain	Płatki owsiane	0.8 kg (14%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	14 g	Fermentis