

# Porter

- Gravity **22 BLG**
- ABV ---
- IBU **35**
- SRM **24.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **37.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.6 kg (58.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1.6 kg (14.2%)	79 %	16
Grain	Melanoiden Malt	0.5 kg (4.4%)	80 %	39
Grain	Cara-Pils/Dextrine	0.55 kg (4.9%)	72 %	4
Grain	Special B Malt	0.4 kg (3.5%)	65.2 %	315
Grain	Caramel/Crystal Malt - 120L	0.4 kg (3.5%)	72 %	236
Grain	Strzegom Bursztynowy	0.3 kg (2.7%)	70 %	49
Grain	Weyermann - Acidulated Malt	0.1 kg (0.9%)	80 %	6
Grain	Biscuit Malt	0.5 kg (4.4%)	79 %	45
Sugar	Candi Sugar, Clear	0.35 kg (3.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Sybilla	10 g	20 min	3.5 %
Boil	Marynka	40 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	600 ml	Fermentis Division of S.I.Lesaffre