

# Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **29**
- SRM **35.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (49.8%)	80 %	16
Grain	Strzegom Wiedeński	3 kg (29.9%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (4%)	73 %	120
Grain	Biscuit Malt	0.4 kg (4%)	79 %	45
Grain	Castle Cafe	0.25 kg (2.5%)	75.5 %	480
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5%)	73 %	1001
Grain	Płatki owsiane	0.5 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Perle	20 g	15 min	7 %
Aroma (end of boil)	Książęcy	50 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	1000 ml	---