

# Porter

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **27**
- SRM **30.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **40.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	6 kg (50%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (16.7%)	79 %	10
Grain	Pilzneński	2 kg (16.7%)	81 %	4
Grain	Special B Malt	0.5 kg (4.2%)	65.2 %	315
Grain	Carafa II	0.5 kg (4.2%)	70 %	812
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3
Sugar	Brown Sugar, Dark	0.5 kg (4.2%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	50 g	Secondary	---
Flavor	lukrecja	15 g	Boil	45 min
Other	Wanilia	3 g	Secondary	---
Flavor	Płatki dębowe z chilli	15 g	Secondary	---

## Notes

- 15 l na cichej z płatkami dębowymi  
10 l na cichej z płatkami z chilli  
*Dec 12, 2018, 2:23 PM*