

## porter

---

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **37**
- SRM **57.7**
- Style **Baltic 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (54.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (13.7%)	79 %	10
Grain	Monachijski	1 kg (13.7%)	80 %	16
Grain	Czekoladowy	1 kg (13.7%)	60 %	788
Grain	Strzegom pszenica prażona	0.3 kg (4.1%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Aroma (end of boil)	Lomik	100 g	5 min	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	2000 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe whisky	50 g	Secondary	90 day(s)