

Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **35**
- SRM **35.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	5 kg (44.2%)	75 %	5
Grain	Monachijski	5 kg (44.2%)	75 %	16
Grain	Czekoladowy	0.5 kg (4.4%)	60 %	788
Grain	Strzegom Karmel 150	0.5 kg (4.4%)	75 %	150
Grain	Barwiący	0.3 kg (2.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	10 min	3 %
Boil	Magnum	39 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis