

# porter

- Gravity **20.2 BLG**
- ABV ---
- IBU **6**
- SRM **59.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (38.2%)	79 %	16
Grain	Weyermann - Carapils	0.6 kg (11.5%)	78 %	4
Grain	Peat Smoked Malt	1 kg (19.1%)	74 %	6
Grain	Special B Malt	0.3 kg (5.7%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.8%)	70 %	1024
Grain	Pszeniczny	0.2 kg (3.8%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.12 kg (2.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.12 kg (2.3%)	68 %	1200
Liquid Extract	WES ekstrakt słodowy jasny	0.7 kg (13.4%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	0 g	60 min	15.5 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis