

Porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **28.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (45.1%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2 kg (30.1%) | 79 % | 10 |
| Grain | Caraaroma | 0.5 kg (7.5%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.15 kg (2.3%) | 70 % | 837 |
| Grain | Oats, Flaked | 1 kg (15%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|--------|---------|------------|
| Saflager W 34/70 | Lager | Liquid | 1000 ml | Fermentis |