

porter

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **84**
- SRM **37.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (60.2%)	79 %	10
Grain	Pszoniczny	1 kg (12%)	85 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (18.1%)	79 %	22
Grain	Jęczmień palony	0.3 kg (3.6%)	55 %	985
Grain	Special B Malt	0.2 kg (2.4%)	65.2 %	315
Grain	Strzegom Karmel 600	0.1 kg (1.2%)	68 %	601
Grain	Strzegom Karmel 300	0.1 kg (1.2%)	70 %	299
Grain	carrafa	0.1 kg (1.2%)	60 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	60 g	60 min	13.2 %
Boil	Magnat	30 g	15 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
w30/70	Lager	Slant	30 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki heavy whysky macallan	15 g	Secondary	14 day(s)