

Porter chyba

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **23**
- SRM **18.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Monachijski | 5 kg (43.5%) | 80 % | 16 |
| Grain | Weyermann - Pale Ale Malt | 5 kg (43.5%) | 85 % | 7 |
| Grain | Płatki orkiszowe | 1 kg (8.7%) | 80 % | 4 |
| Grain | Czekoladowy | 0.25 kg (2.2%) | 60 % | 788 |
| Grain | Caraaroma | 0.25 kg (2.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 60 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 23 g | --- |