

# porter1

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **68**
- SRM **33.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **37.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (42.8%)	81 %	4
Grain	Monachijski	4.5 kg (48.1%)	80 %	16
Grain	Strzegom Karmel 150	0.25 kg (2.7%)	75 %	150
Grain	Strzegom Barwiący	0.3 kg (3.2%)	68 %	1300
Grain	Czekoladowy	0.3 kg (3.2%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	lunga	30 g	60 min	11 %
Boil	lunga	30 g	10 min	11 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Lager	Lager	Liquid	200 ml	Wyeast Labs