

Portier

- Gravity **21.8 BLG**
- ABV ---
- IBU **68**
- SRM **40**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 0.35 kg (4.9%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (20.8%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.8 kg (11.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.25 kg (31.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.9%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.75 kg (10.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.25 kg (3.5%) | 70 % | 299 |
| Grain | Carafa II | 0.2 kg (2.8%) | 70 % | 812 |
| Grain | Strzegom Barwiący | 0.1 kg (1.4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 70 g | 65 min | 9 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | --- |