

## Porter

- Gravity **22 BLG**
- ABV ---
- IBU **35**
- SRM **24.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **37.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **38.3 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński         | 6.6 kg (58.4%) | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I  | 1.6 kg (14.2%) | 79 %   | 16  |
| Grain | Melanoiden Malt             | 0.5 kg (4.4%)  | 80 %   | 39  |
| Grain | Cara-Pils/Dextrine          | 0.55 kg (4.9%) | 72 %   | 4   |
| Grain | Special B Malt              | 0.4 kg (3.5%)  | 65.2 % | 315 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (3.5%)  | 72 %   | 236 |
| Grain | Strzegom Bursztynowy        | 0.3 kg (2.7%)  | 70 %   | 49  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (0.9%)  | 80 %   | 6   |
| Grain | Biscuit Malt                | 0.5 kg (4.4%)  | 79 %   | 45  |
| Sugar | Candi Sugar, Clear          | 0.35 kg (3.1%) | 78.3 % | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |
| Boil    | Sybilla | 10 g   | 20 min | 3.5 %      |
| Boil    | Marynka | 40 g   | 10 min | 10 %       |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory                         |
|---------------|-------|-------|--------|------------------------------------|
| Saflager S-23 | Lager | Slant | 600 ml | Fermentis Division of S.I.Lesaffre |