

# Infamis porter

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **37**
- SRM **30.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński          | 4 kg (46.5%)  | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I  | 3 kg (34.9%)  | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 1 kg (11.6%)  | 79 %  | 22   |
| Grain | Caraaroma                   | 0.3 kg (3.5%) | 78 %  | 400  |
| Grain | Strzegom Czekoladowy 1200   | 0.3 kg (3.5%) | 68 %  | 1202 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 30 g   | 60 min | 10 %       |
| Aroma (end of boil) | Magnat  | 30 g   | 15 min | 11.2 %     |

## Yeasts

| Name   | Type  | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry  | 20 g   | Saflager   |

## Notes

- Śliwka suszona na 15 min 200 gram  
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