

# Peter

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **40**
- SRM **33.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ireks pilz	6.5 kg (70.7%)	83 %	5
Grain	Strzegom Wiedeński	2 kg (21.7%)	79 %	10
Grain	Carafa III	0.2 kg (2.2%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.2%)	68 %	1200
Grain	Strzegom Karmel 600	0.3 kg (3.3%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	90 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lagerowe	Lager	Slant	500 ml	---