

## Porter#1

---

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **38**
- SRM **22.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (29.1%)	79 %	10
Grain	Strzegom Monachijski typ I	1.25 kg (24.3%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (19.4%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (9.7%)	79 %	22
Grain	Strzegom Karmel 30	0.25 kg (4.9%)	75 %	30
Grain	Strzegom Karmel 150	0.25 kg (4.9%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.2 kg (3.9%)	71 %	600
Grain	Żytni	0.2 kg (3.9%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	200 ml	---