

Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **29**
- SRM **35.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Monachijski | 5 kg (49.8%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 3 kg (29.9%) | 79 % | 10 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (4%) | 73 % | 120 |
| Grain | Biscuit Malt | 0.4 kg (4%) | 79 % | 45 |
| Grain | Castle Cafe | 0.25 kg (2.5%) | 75.5 % | 480 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.5 kg (5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |
| Boil | Perle | 20 g | 15 min | 7 % |
| Aroma (end of boil) | Książęcy | 50 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|---------|------------|
| W34/70 | Lager | Slant | 1000 ml | --- |