

# Porter

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **28.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (45.1%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (30.1%)	79 %	10
Grain	Caraaroma	0.5 kg (7.5%)	78 %	400
Grain	Weyermann - Carafa II	0.15 kg (2.3%)	70 %	837
Grain	Oats, Flaked	1 kg (15%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	1000 ml	Fermentis