

# Porter

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **28**
- SRM **28.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

| Type  | Name                         | Amount          | Yield  | EBC |
|-------|------------------------------|-----------------|--------|-----|
| Grain | Monachijski                  | 2 kg (33.8%)    | 80 %   | 16  |
| Grain | Strzegom Wiedeński           | 2.5 kg (42.2%)  | 79 %   | 10  |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (8.4%)   | 100 %  | 30  |
| Grain | Caraaroma                    | 0.2 kg (3.4%)   | 78 %   | 400 |
| Grain | Czekoladowy                  | 0.2 kg (3.4%)   | 60 %   | 788 |
| Grain | Castle Cafe                  | 0.125 kg (2.1%) | 75.5 % | 480 |
| Grain | Płatki owsiane               | 0.4 kg (6.8%)   | 85 %   | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 7.2 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 2.8 %      |

## Yeasts

| Name    | Type  | Form | Amount | Laboratory |
|---------|-------|------|--------|------------|
| W 34/70 | Lager | Dry  | 23 g   | ---        |