

## Porter chyba

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **23**
- SRM **18.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (43.5%)	80 %	16
Grain	Weyermann - Pale Ale Malt	5 kg (43.5%)	85 %	7
Grain	Płatki orkiszowe	1 kg (8.7%)	80 %	4
Grain	Czekoladowy	0.25 kg (2.2%)	60 %	788
Grain	Caraaroma	0.25 kg (2.2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	60 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	---