

## Porter chyba

---

- 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   | ---        |