

# PORTEROS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **33**
- SRM **46**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (31.6%)	79 %	10
Grain	Monachijski	3 kg (31.6%)	80 %	16
Grain	Pilzneński	1 kg (10.5%)	81 %	4
Grain	Abbey Castle	0.5 kg (5.3%)	80 %	45
Grain	Płatki owsiane	0.5 kg (5.3%)	60 %	3
Grain	Weyermann - Carared	0.2 kg (2.1%)	75 %	45
Grain	Biscuit Malt	0.2 kg (2.1%)	79 %	45
Grain	Weyermann Specjal W	0.3 kg (3.2%)	68 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5.3%)	73 %	1001
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10 %
Boil	Perle	20 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	11 g	---