

# PORTJER Puzon

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- Gravity **21.8 BLG**
- ABV ---
- IBU **40**
- SRM **40.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | wiednski stainbach           | 3.4 kg (47.2%) | 85 %  | 10   |
| Grain | Monachijski Ciemny Steinbach | 3 kg (41.7%)   | 85 %  | 30   |
| Grain | Caraaroma                    | 0.4 kg (5.6%)  | 85 %  | 400  |
| Grain | Pszeniczny                   | 0.2 kg (2.8%)  | 85 %  | 4    |
| Grain | Strzegom Czekoladowy ciemny  | 0.12 kg (1.7%) | 68 %  | 1200 |
| Grain | black crisp                  | 0.08 kg (1.1%) | 68 %  | 1300 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 10 %       |
| Boil    | Perle   | 35 g   | 20 min | 7 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 22 g   | ---        |