

# Potfur

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **24.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.52 kg (25.8%)	79 %	16
Grain	Pilzneński	1.72 kg (29.2%)	81 %	4
Grain	Pale Ale IREKS	1.7 kg (28.9%)	80 %	8
Grain	Viking Honing Malt	0.2 kg (3.4%)	75 %	15
Grain	Weyermann Caramunich 3	0.15 kg (2.5%)	76 %	150
Grain	Strzegom Karmel 600	0.2 kg (3.4%)	68 %	600
Grain	Aroma CastleMalting	0.1 kg (1.7%)	78 %	100
Grain	Weyermann - Carafa special I	0.15 kg (2.5%)	55 %	900
Grain	Murzyn żywiecki	0.15 kg (2.5%)	50 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	30 g	60 min	13.5 %
Boil	Spalt spalter	30 g	10 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	5 g	Fermentis