

## #68 Porter John

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **43**
- SRM **37.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.15 kg (46.2%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (32.3%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (10.8%)	79 %	22
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.3%)	68 %	1200
Grain	Carafa III	0.1 kg (2.2%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	5 min	5.1 %
Boil	Hallertau Blanc	50 g	30 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
oslo	Lager	Slant	0.54 ml	---