

# Infamis porter

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **37**
- SRM **30.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (46.5%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (34.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (11.6%)	79 %	22
Grain	Caraaroma	0.3 kg (3.5%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.3 kg (3.5%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Magnat	30 g	15 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	20 g	Saflager

## Notes

- Śliwka suszona na 15 min 200 gram  
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