

# pirackie

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **12**
- SRM **6.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **8000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8400 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **11040 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4800 liter(s)**
- Total mash volume **6400 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	1600 kg (100%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10000 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Liquid	40000 ml	Fermentis