

Porter#1

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **38**
- SRM **22.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.5 kg (29.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.25 kg (24.3%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 1 kg (19.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.9%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.9%) | 75 % | 150 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.9%) | 71 % | 600 |
| Grain | Żytni | 0.2 kg (3.9%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 200 ml | --- |