

# Porter

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- Gravity **21.9 BLG**
- ABV ---
- IBU **36**
- SRM **32.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (51.5%)	79 %	16
Grain	Smoked Malt	2 kg (20.6%)	78 %	18
Grain	Pilzneński	1.5 kg (15.5%)	80 %	4
Grain	Karmelowy Czerwony	1 kg (10.3%)	75 %	59
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.1%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	lunga	30 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis