

porter

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **27**
- SRM **27.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.95 kg (24.1%)	81 %	4
Grain	Monachijski	4 kg (49.4%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (2.5%)	75 %	150
Grain	Strzegom Karmel 300	0.15 kg (1.9%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (1.2%)	68 %	1300
Grain	Strzegom pszenica prażona	0.1 kg (1.2%)	70 %	1000
Grain	Pszeniczny	0.5 kg (6.2%)	85 %	4
Grain	Płatki owsiane	0.8 kg (9.9%)	85 %	3
Sugar	cukier	0.3 kg (3.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	1000 ml	Fermentis Division of S.I.Lesaffre