

porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **37**
- SRM **57.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Pilzneński | 4 kg (54.8%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (13.7%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (13.7%) | 80 % | 16 |
| Grain | Czekoladowy | 1 kg (13.7%) | 60 % | 788 |
| Grain | Strzegom pszenica prażona | 0.3 kg (4.1%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Aroma (end of boil) | Lomik | 100 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|---------|------------|
| Saflager W 34/70 | Lager | Slant | 2000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|-----------|-----------|
| Flavor | płatki dębowe whisky | 50 g | Secondary | 90 day(s) |