

Porter v3

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **47**
- SRM **31.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (33.3%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (26.7%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1 kg (13.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.8 kg (10.7%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 60 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.3%) | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.25 kg (3.3%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 6.5 % |
| Boil | Lublin (Lubelski) | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |