

## Porteriada

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **21**
- SRM **45.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (19.2%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (28.8%)	79 %	8
Grain	Caramunich® typ I	1 kg (9.6%)	73 %	80
Grain	Strzegom Monachijski typ I	3 kg (28.8%)	79 %	16
Grain	Caraaroma	1 kg (9.6%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.9%)	68 %	1200
Grain	Carafa III	0.2 kg (1.9%)	70 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	8.9 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

### Yeasts

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