

## Porterus

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- Gravity **35.9 BLG**
- ABV **19.1 %**
- IBU ---
- SRM **88.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **47.3 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Pilzneński         | 5 kg (30.7%)  | 80 %   | 4    |
| Grain | Viking Golden ale           | 2 kg (12.3%)  | 80 %   | 14   |
| Grain | Słód owsiany Fawcett        | 1 kg (6.1%)   | 61 %   | 5    |
| Grain | Żytni                       | 1.5 kg (9.2%) | 85 %   | 8    |
| Grain | Strzegom Pszeniczny         | 1.3 kg (8%)   | 81 %   | 6    |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (6.1%)   | 68 %   | 1200 |
| Grain | Black (Patent) Malt         | 0.9 kg (5.5%) | 55 %   | 985  |
| Grain | Chit Malt                   | 0.5 kg (3.1%) | 50 %   | 2    |
| Grain | Carafa II                   | 0.2 kg (1.2%) | 70 %   | 812  |
| Grain | Jęczmień palony             | 0.1 kg (0.6%) | 55 %   | 985  |
| Grain | isaria 1924                 | 1.5 kg (9.2%) | --- %  | 5    |
| Grain | eraclea                     | 0.5 kg (3.1%) | --- %  | 4    |
| Grain | Castle Cafe                 | 0.8 kg (4.9%) | 75.5 % | 480  |