

## Portier

- Gravity **21.8 BLG**
- ABV ---
- IBU **68**
- SRM **40**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.35 kg (4.9%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (20.8%)	79 %	6
Grain	Strzegom Wiedeński	0.8 kg (11.1%)	79 %	10
Grain	Strzegom Monachijski typ I	2.25 kg (31.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	Strzegom Karmel 150	0.75 kg (10.4%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (3.5%)	70 %	299
Grain	Carafa II	0.2 kg (2.8%)	70 %	812
Grain	Strzegom Barwiący	0.1 kg (1.4%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	65 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	25 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	---