

Portru

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **36**
- SRM **26.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (32.3%)	83 %	6
Grain	Light Munich Crisp	3 kg (48.4%)	80 %	22
Grain	Weyermann - Caraamber	0.4 kg (6.5%)	75 %	65
Grain	Special W Malt	0.4 kg (6.5%)	65.2 %	300
Grain	Brown Malt Crisp	0.2 kg (3.2%)	70 %	130
Grain	Chocolate Malt Light Crisp	0.2 kg (3.2%)	73 %	550

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	80 g	90 min	4 %
First Wort	Perle	30 g	90 min	7.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis