

## #68 Porter John

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **43**
- SRM **37.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński          | 2.15 kg (46.2%) | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I  | 1.5 kg (32.3%)  | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.8%)  | 79 %  | 22   |
| Grain | Caraaroma                   | 0.2 kg (4.3%)   | 78 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (4.3%)   | 68 %  | 1200 |
| Grain | Carafa III                  | 0.1 kg (2.2%)   | 70 %  | 1034 |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 5 min  | 5.1 %      |
| Boil    | Hallertau Blanc    | 50 g   | 30 min | 7 %        |

### Yeasts

| Name | Type  | Form  | Amount  | Laboratory |
|------|-------|-------|---------|------------|
| oslo | Lager | Slant | 0.54 ml | ---        |