

#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 | --- |