

# From The Pagan Vastlands

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **30.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (45.2%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (35.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (4.2%)	75 %	30
Grain	Strzegom Karmel 600	0.3 kg (3.6%)	68 %	601
Grain	Czekoladowy	0.45 kg (5.4%)	60 %	788
Sugar	Dark muscovado	0.5 kg (6%)	100 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	80 min	10 %
Boil	Lublin (Lubelski)	20 g	45 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	500 ml	White Labs