

## Porter#1

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **38**
- SRM **22.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 1.5 kg (29.1%)  | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I  | 1.25 kg (24.3%) | 79 %  | 16  |
| Grain | Viking Pale Ale malt        | 1 kg (19.4%)    | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (9.7%)   | 79 %  | 22  |
| Grain | Strzegom Karmel 30          | 0.25 kg (4.9%)  | 75 %  | 30  |
| Grain | Strzegom Karmel 150         | 0.25 kg (4.9%)  | 75 %  | 150 |
| Grain | Fawcett - Pale Chocolate    | 0.2 kg (3.9%)   | 71 %  | 600 |
| Grain | Żytni                       | 0.2 kg (3.9%)   | 85 %  | 8   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 25 g   | 5 min  | 4 %        |

### Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| W34/70 | Lager | Slant | 200 ml | ---        |