

## porter

---

- Gravity **24.5 BLG**
- ABV ---
- IBU **97**
- SRM **40**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (44%)	79 %	10
Grain	Pale Malt (2 Row) Bel	3 kg (33%)	80 %	6
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.2%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.2%)	68 %	1200
Grain	Carafa II	0.2 kg (2.2%)	70 %	812
Grain	płatki owsiane	0.5 kg (5.5%)	95 %	1
Grain	Żytni	1 kg (11%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	lunga	50 g	60 min	11 %
Boil	Sybilla	30 g	25 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis