

Porter

- Gravity **21.9 BLG**
- ABV ---
- IBU **36**
- SRM **32.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 5 kg (51.5%) | 79 % | 16 |
| Grain | Smoked Malt | 2 kg (20.6%) | 78 % | 18 |
| Grain | Pilzneński | 1.5 kg (15.5%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 1 kg (10.3%) | 75 % | 59 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (2.1%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |
| Boil | lunga | 30 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 100 ml | Fermentis |