

PORTEROS

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **33**
- SRM **46**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 3 kg (31.6%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (31.6%) | 80 % | 16 |
| Grain | Pilzneński | 1 kg (10.5%) | 81 % | 4 |
| Grain | Abbey Castle | 0.5 kg (5.3%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.5 kg (5.3%) | 60 % | 3 |
| Grain | Weyermann - Carared | 0.2 kg (2.1%) | 75 % | 45 |
| Grain | Biscuit Malt | 0.2 kg (2.1%) | 79 % | 45 |
| Grain | Weyermann Specjal W | 0.3 kg (3.2%) | 68 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (5.3%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.2%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 40 g | 60 min | 10 % |
| Boil | Perle | 20 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry | 11 g | --- |