

# Porter Jagielloński

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **33**
- SRM **25.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pilzneński              | 2.5 kg (33.3%) | 81 %  | 4   |
| Grain | Monachijski             | 2 kg (26.7%)   | 80 %  | 16  |
| Grain | Strzegom Wiedeński      | 2 kg (26.7%)   | 79 %  | 10  |
| Grain | Briess - Chocolate Malt | 0.5 kg (6.7%)  | 60 %  | 400 |
| Grain | Caraaroma               | 0.25 kg (3.3%) | 78 %  | 400 |
| Grain | Weyermann Caramunich 3  | 0.25 kg (3.3%) | 76 %  | 150 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 20 g   | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |