

## Porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **28.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (45.1%)   | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 2 kg (30.1%)   | 79 %  | 10  |
| Grain | Caraaroma                   | 0.5 kg (7.5%)  | 78 %  | 400 |
| Grain | Weyermann - Carafa II       | 0.15 kg (2.3%) | 70 %  | 837 |
| Grain | Oats, Flaked                | 1 kg (15%)     | 80 %  | 2   |

### Hops

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

### Yeasts

| Name             | Type  | Form   | Amount  | Laboratory |
|------------------|-------|--------|---------|------------|
| Saflager W 34/70 | Lager | Liquid | 1000 ml | Fermentis  |