

# Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **30**
- SRM **41**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **35.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (32.4%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	1.13 kg (9.1%)	73 %	120
Grain	Cara Blonde - Castle Malting	1.13 kg (9.1%)	78 %	20
Grain	Viking Barwiący Obłuszczone	0.8 kg (6.5%)	65 %	1000
Grain	Strzegom Karmel 300	0.45 kg (3.6%)	70 %	299
Grain	Płatki owsiane	0.9 kg (7.3%)	60 %	3
Grain	Jęczmień niesłodowany	0.45 kg (3.6%)	75 %	2
Liquid Extract	WES ekstrakt słodowy jasny	3.5 kg (28.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	50 g	70 min	9.4 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4.7 %