

# Porter

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **38**
- SRM **91.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

| Type           | Name                            | Amount       | Yield | EBC  |
|----------------|---------------------------------|--------------|-------|------|
| Grain          | Viking Pale Ale malt            | 5 kg (38.5%) | 80 %  | 5    |
| Grain          | Strzegom Monachijski typ I      | 3 kg (23.1%) | 79 %  | 16   |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 2 kg (15.4%) | 90 %  | 621  |
| Grain          | Strzegom Czekoladowy ciemny     | 2 kg (15.4%) | 68 %  | 1200 |
| Grain          | Płatki owsiane                  | 1 kg (7.7%)  | 85 %  | 3    |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.5 %     |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type  | Name   | Amount | Use for   | Time      |
|-------|--------|--------|-----------|-----------|
| Other | Śliwki | 10 g   | Secondary | 14 day(s) |