

# porter

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- Gravity **23.3 BLG**
- ABV ---
- IBU **31**
- SRM **33.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (39%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (39%)	79 %	16
Grain	Strzegom Karmel 30	0.8 kg (10.4%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (6.5%)	70 %	299
Grain	Weyermann pszeniczny jasny	0.2 kg (2.6%)	80 %	6
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.3%)	81 %	53
Grain	Carafa	0.1 kg (1.3%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %