

# Porter

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- Gravity **22.2 BLG**
- ABV ---
- IBU **40**
- SRM **55.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (45.5%)	79 %	10
Grain	Strzegom Monachijski typ II	3.5 kg (39.8%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.4 kg (4.5%)	68 %	1200
Grain	Caraaroma	0.3 kg (3.4%)	78 %	400
Grain	Strzegom Karmel 600	0.2 kg (2.3%)	68 %	601
Grain	caramunich	0.4 kg (4.5%)	73 %	110

## Hops

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