

porter b

- Gravity **20.9 BLG**
- ABV ---
- IBU **30**
- SRM **24**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **52.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	9 kg (57.7%)	80 %	16
Grain	Strzegom Pilzneński	4.5 kg (28.8%)	80 %	4
Grain	Carafa II	0.5 kg (3.2%)	70 %	812
Grain	Cara Ruby Castle	0.5 kg (3.2%)	72 %	49
Grain	Special B Malt	0.5 kg (3.2%)	65.2 %	315
Sugar	glukoza	0.6 kg (3.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	11 %
Aroma (end of boil)	Styrian Golding	30 g	10 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis