

# Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **30**
- SRM **30.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (49%)	78 %	6
Grain	Strzegom Monachijski typ I	0.9 kg (14.7%)	79 %	16
Grain	Strzegom Monachijski typ II	0.6 kg (9.8%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (9.8%)	73 %	120
Grain	Caraaroma	0.42 kg (6.9%)	78 %	400
Grain	Carafa III	0.12 kg (2%)	70 %	1034
Grain	Płatki orkiszowe	0.48 kg (7.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka 35	25 g	60 min	7.8 %
Boil	Lomik	25 g	20 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar