

# Simple Porter

---

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **15**
- SRM **48.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

| Type  | Name                                   | Amount        | Yield  | EBC  |
|-------|--|---------------|--------|------|
| Grain | Monachijski                            | 5 kg (61%)    | 80 %   | 16   |
| Grain | Żytni                                  | 1 kg (12.2%)  | 85 %   | 8    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 1 kg (12.2%)  | 73 %   | 1001 |
| Grain | Viking Wędzony<br>czereśnią            | 1 kg (12.2%)  | 82 %   | 10   |
| Grain | Special B Malt                         | 0.2 kg (2.4%) | 65.2 % | 315  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 35 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 15 g   | 10 min | 4.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | ---        |