

# Ale Porter

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **38**
- SRM **26.7**
- 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 **19.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny BREWA	1.2 kg (24.7%)	73 %	15
Liquid Extract	Ekstrakt słodowy Pale Ale BREWA	2.4 kg (49.5%)	73 %	35
Sugar	Cukier	0.5 kg (10.3%)	100 %	0
Grain	Słód czekoladowy 800 EBC	0.25 kg (5.2%)	25 %	800
Grain	Strzegom Karmel 150 EBC	0.5 kg (10.3%)	25 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	6.7 %
Boil	Lublin (Lubelski)	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Dry	22.8 g	---