

# Henio Porter

---

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **31**
- SRM **30.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (44.8%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (29.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (14.9%)	79 %	22
Grain	Strzegom Karmel 300	0.35 kg (5.2%)	70 %	299
Grain	Strzegom Karmel 600	0.25 kg (3.7%)	68 %	601
Grain	Strzegom Barwiący	0.1 kg (1.5%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	9.5 g	Fermentis