

# Poorter

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **32**
- SRM **51.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - Pilsen Malt	6.8 kg (86.1%)	85 %	4
Grain	Carafa III	0.3 kg (3.8%)	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.5 kg (6.3%)	68 %	1202
Grain	Strzegom Barwiący	0.3 kg (3.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	70 min	10 %
Boil	Lublin (Lubelski)	15 g	70 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis