

# Porter

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **42**
- SRM **30.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (19.8%)	79 %	16
Grain	Strzegom Monachijski typ II	3 kg (29.7%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (19.8%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5%)	73 %	120
Grain	Special B Malt	0.5 kg (5%)	65.2 %	315
Grain	Carafa II	0.5 kg (5%)	70 %	812
Sugar	Muscavado	0.4 kg (4%)	92 %	25
Grain	Platki	1.2 kg (11.9%)	15 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %