

# Porter

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **43**
- SRM **58**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **8 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (30%)	79 %	10
Grain	Monachijski	3 kg (30%)	80 %	16
Grain	Weyermann Caramunich 3	1 kg (10%)	76 %	150
Grain	Carafa III	0.5 kg (5%)	70 %	1034
Grain	Caraaroma	1 kg (10%)	78 %	400
Grain	Viking Golden ale	1 kg (10%)	80 %	14
Grain	Pszeniczny	0.5 kg (5%)	85 %	4

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
safale 34/70	Lager	Slant	300 ml	---