

# Porter

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- Gravity **32.3 BLG**
- ABV **16.4 %**
- IBU **34**
- SRM **33.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	9 kg (72%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (16%)	79 %	10
Grain	Żytni	0.2 kg (1.6%)	85 %	8
Grain	Weyermann Caramunich 3	0.5 kg (4%)	76 %	150
Grain	Caraaroma	0.4 kg (3.2%)	78 %	400
Grain	Carafa III	0.2 kg (1.6%)	70 %	1034
Grain	płatki jęczmienne	0.2 kg (1.6%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	30 min	5.4 %
Boil	Lublin (Lubelski)	25 g	10 min	5.4 %