

## Porter 2018

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **34**
- SRM **33.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński        | 5 kg (49%)    | 80 %  | 4    |
| Grain | Strzegom Monachijski typ I | 3 kg (29.4%)  | 79 %  | 16   |
| Grain | Pszeniczny                 | 1 kg (9.8%)   | 85 %  | 4    |
| Grain | Strzegom Karmel 600        | 0.5 kg (4.9%) | 68 %  | 601  |
| Grain | Strzegom Czekoladowy 1200  | 0.2 kg (2%)   | 68 %  | 1202 |
| Grain | Strzegom Czekoladowy 400   | 0.5 kg (4.9%) | 68 %  | 400  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |