

# Porter 2018

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **29**
- SRM **37.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **50.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (39.5%)	85 %	10
Grain	Monachijski	5 kg (39.5%)	85 %	16
Grain	Strzegom Karmel 150	0.55 kg (4.3%)	80 %	150
Grain	Strzegom Karmel 600	0.5 kg (4%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.7 kg (5.5%)	68 %	1200
Grain	Pilzneński	0.9 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-23	Lager	Slant	200 ml	---