

Porter 2018

- 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 | --- |