

porter_2021.12.04

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **37**
- SRM **31.2**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (10.3%)	85 %	8
Grain	Strzegom Monachijski typ I	5.5 kg (56.7%)	79 %	16
Grain	Casle Malting Whisky Nature	1 kg (10.3%)	85 %	4
Grain	Weyermann Specjal W	2 kg (20.6%)	68 %	300
Grain	Strzegom Karmel 600	0.2 kg (2.1%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis