

## Porter 3

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **28**
- SRM **37.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **35.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Ciemny Steinbach	5 kg (51.3%)	100 %	30
Grain	Weyermann - Vienna Malt	3 kg (30.8%)	81 %	8
Grain	Caramel/Crystal Malt - 120L	0.32 kg (3.3%)	72 %	270
Grain	Special B Castle	0.53 kg (5.4%)	70 %	350
Grain	Carafa III	0.4 kg (4.1%)	70 %	1034
Grain	Weyermann pszeniczny jasny	0.5 kg (5.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	5.4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	5.4 %