

## Porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **45**
- SRM **36.9**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **44.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.2 liter(s)**
- Total mash volume **50.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (8.9%)	81 %	6
Grain	Strzegom Wiedeński	4 kg (35.7%)	79 %	10
Grain	Monachijski	4 kg (35.7%)	80 %	16
Grain	Karmelowy Czerwony	0.3 kg (2.7%)	75 %	59
Grain	Abbey Malt Weyermann	0.4 kg (3.6%)	75 %	45
Grain	Special B Castle	0.5 kg (4.5%)	70 %	350
Grain	Strzegom Karmel 600	0.4 kg (3.6%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.7%)	68 %	1000
Grain	Strzegom pszenica prażona	0.2 kg (1.8%)	70 %	1000
Grain	Jęczmień palony	0.1 kg (0.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	10.5 %
Boil	Chinook	25 g	60 min	13 %
Boil	Sybilla	50 g	60 min	5.5 %
Boil	Lublin (Lubelski)	45 g	60 min	4 %