

# Porter

---

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **18**
- SRM **37.1**

## Batch size

- Expected quantity of finished beer **900 liter(s)**
- Trub loss **5 %**
- Size with trub loss **945 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1089 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1116 liter(s)**
- Total mash volume **1488 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	175 kg (47%)	79 %	16
Grain	Strzegom Wiedeński	100 kg (26.9%)	79 %	10
Grain	Strzegom Karmel 150	50 kg (13.4%)	75 %	150
Grain	Karmelowy Jasny 30EBC	25 kg (6.7%)	75 %	30
Grain	Barwiący	22 kg (5.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	700 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	500 g	0 min	4 %