

# Porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **29**
- SRM **35.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (8.9%)	79 %	10
Grain	Monachijski Ciemny Steinbach	5 kg (44.4%)	100 %	30
Grain	Strzegom Czekoladowy jasny	0.75 kg (6.7%)	68 %	400
Grain	Strzegom Monachijski typ I	1 kg (8.9%)	79 %	16
Grain	Strzegom Karmel 300	1 kg (8.9%)	70 %	299
Grain	Płatki owsiane	1.5 kg (13.3%)	60 %	3
Grain	Caramunich® typ I	1 kg (8.9%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hallertau Tradition	40 g	20 min	5 %
Boil	Hallertau Mittelfruh	20 g	20 min	3 %
Boil	lunga	30 g	70 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka gorzkiej pomarańczy curacao	25 g	Secondary	3 day(s)