

PORTER 16blg

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **22.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|---------------|-------|-----|
| Liquid Extract | Briess LME - Traditional Dark | 5.1 kg (100%) | 83 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | opal | 30 g | 60 min | 6.7 % |
| Boil | Cluster | 12 g | 20 min | 7.4 % |
| Boil | Cluster | 12 g | 10 min | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| B19 Belgian | Ale | Dry | 10 g | Bulldog |