

# Porter

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **19**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	5 kg (56.2%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.6%)	73 %	120
Grain	Słód pilżeński STRZEGOM	3 kg (33.7%)	85 %	4
Grain	Caramel/Crystal Malt - 120L	0.3 kg (3.4%)	72 %	236
Grain	Carafa II	0.1 kg (1.1%)	70 %	812