

# Porter

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **35**
- SRM **36.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **31.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (38.3%)	79 %	22
Grain	Vienna Malt	5 kg (47.8%)	78 %	8
Grain	Caramel/Crystal Malt	0.5 kg (4.8%)	72 %	270
Grain	Strzegom Karmel 300	0.5 kg (4.8%)	70 %	299
Grain	carafa special	0.3 kg (2.9%)	55 %	900
Grain	Barwiący	0.15 kg (1.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	70 min	12.9 %
Boil	Hallerta	20 g	30 min	4.6 %
Aroma (end of boil)	Hallerta	20 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast munich lager	Lager	Liquid	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kostka dębową bourbon	15 g	Secondary	30 day(s)