

porter c

- Gravity **24.4 BLG**
- ABV ---
- IBU **37**
- SRM **42.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **4 %**
- Size with trub loss **16.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **4 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (72.7%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.5%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (7.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.177 kg (2.6%)	68 %	1200
Grain	Special B Malt	0.1 kg (1.5%)	65.2 %	315
Grain	Carafa	0.1 kg (1.5%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	100 ml	White Labs