

## Porter TEA Time Brewpub

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **27**
- SRM **26.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (84%)	80 %	5
Grain	Strzegom Karmel 150	0.14 kg (2.9%)	75 %	150
Grain	Carafa II	0.25 kg (5.3%)	70 %	812
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.12 kg (2.5%)	70 %	128

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Aroma (end of boil)	Fuggles	30 g	1 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis