

# Simple Porter

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **15**
- SRM **48.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (61%)	80 %	16
Grain	Żytni	1 kg (12.2%)	85 %	8
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (12.2%)	73 %	1001
Grain	Viking Wędzony czereśnią	1 kg (12.2%)	82 %	10
Grain	Special B Malt	0.2 kg (2.4%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	60 min	4.5 %
Boil	Fuggles	15 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---