

## Porter #1

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **30**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **365.8 liter(s)**
- Total mash volume **512 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	52.5 kg (35.9%)	79 %	16
Grain	Strzegom Wiedeński	52.5 kg (35.9%)	79 %	10
Grain	Żytńi	8.3 kg (5.7%)	85 %	8
Grain	viking cookie	8 kg (5.5%)	72 %	50
Grain	Caraamber	5 kg (3.4%)	75 %	59
Grain	Caraaroma	5 kg (3.4%)	78 %	400
Grain	Fawcett - Pale Chocolate	10 kg (6.8%)	71 %	600
Grain	Carafa III	5 kg (3.4%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	500 g	60 min	13.5 %
Boil	Oktawia	330 g	15 min	7.1 %