

Ale Porter

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **38**
- SRM **26.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Ekstrakt słodowy jasny BREWA | 1.2 kg (24.7%) | 73 % | 15 |
| Liquid Extract | Ekstrakt słodowy Pale Ale BREWA | 2.4 kg (49.5%) | 73 % | 35 |
| Sugar | Cukier | 0.5 kg (10.3%) | 100 % | 0 |
| Grain | Słód czekoladowy 800 EBC | 0.25 kg (5.2%) | 25 % | 800 |
| Grain | Strzegom Karmel 150 EBC | 0.5 kg (10.3%) | 25 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 6.7 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis US-05 | Ale | Dry | 22.8 g | --- |