

Port

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **42.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 5 kg (56.2%) | 82 % | 4 |
| Grain | Weyermann - Vienna Malt | 1 kg (11.2%) | 81 % | 8 |
| Grain | Caraaroma | 1 kg (11.2%) | 78 % | 400 |
| Grain | Caramunich® typ I | 1 kg (11.2%) | 73 % | 80 |
| Grain | Weyermann - Carafa II | 0.3 kg (3.4%) | 70 % | 837 |
| Grain | Castle malting cafe | 0.3 kg (3.4%) | 73 % | 500 |
| Grain | Strzegom Barwiący | 0.3 kg (3.4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 11 % |
| Boil | Marynka | 30 g | 15 min | 8 % |

Yeasts

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