

# PORTER 16blg

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **22.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **25.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Traditional Dark	5.1 kg (100%)	83 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	opal	30 g	60 min	6.7 %
Boil	Cluster	12 g	20 min	7.4 %
Boil	Cluster	12 g	10 min	7.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B19 Belgian	Ale	Dry	10 g	Bulldog