

# Porter

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **32**
- SRM **30.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **41.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Grain	Weyermann - Carafa I special	0.2 kg (2.2%)	70 %	690
Grain	Carafa II special	0.2 kg (2.2%)	70 %	812
Grain	Weyermann Caramunich 3	0.5 kg (5.4%)	76 %	150
Grain	Weyermann - Pilsner Malt	5 kg (53.8%)	81 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.1%)	73 %	1001
Grain	Weyermann - Vienna Malt	3.2 kg (34.4%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %