

# Porter

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **32.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (81.7%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (5.4%)	85 %	3
Grain	Grodziski pszeniczny wędzony dębem	0.07 kg (1.9%)	80 %	3
Grain	Strzegom Karmel 300	0.1 kg (2.7%)	70 %	299
Grain	Jęczmień palony	0.1 kg (2.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.4%)	68 %	1200
Sugar	Cukier palony	0.001 kg	100 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %