

# Porter

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **38**
- SRM **91.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (38.5%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (23.1%)	79 %	16
Liquid Extract	ekstrakt słodowy ciemny Bruntal	2 kg (15.4%)	90 %	621
Grain	Strzegom Czekoladowy ciemny	2 kg (15.4%)	68 %	1200
Grain	Płatki owsiane	1 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Śliwki	10 g	Secondary	14 day(s)