

# Porter

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **28**
- SRM **31.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (40.3%)	79 %	10
Grain	Monachijski	3 kg (40.3%)	80 %	16
Grain	Weyermann Caramunich 3	0.25 kg (3.4%)	76 %	150
Grain	Caraaroma	0.25 kg (3.4%)	78 %	400
Grain	Special B Malt	0.25 kg (3.4%)	65.2 %	315
Grain	Weyermann - Carafa III	0.1 kg (1.3%)	70 %	1024
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985
Grain	Słód Wędzony Steinbach	0.4 kg (5.4%)	80 %	5
Grain	Acid Malt	0.1 kg (1.3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %