

# Porter

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **20**
- SRM **35.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pale	2 kg (51.3%)	78 %	16
Grain	Caraaroma	0.5 kg (12.8%)	78 %	400
Grain	Chocolate Malt (UK)	0.2 kg (5.1%)	73 %	887
Grain	Briess - Munich Malt 20L	1 kg (25.6%)	74 %	39
Grain	Oats, Flaked	0.2 kg (5.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kawa	20 g	Boil	5 min