

## porter b

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- Gravity **20.9 BLG**
- ABV ---
- IBU **30**
- SRM **24**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **52.5 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Monachijski         | 9 kg (57.7%)   | 80 %   | 16  |
| Grain | Strzegom Pilzneński | 4.5 kg (28.8%) | 80 %   | 4   |
| Grain | Carafa II           | 0.5 kg (3.2%)  | 70 %   | 812 |
| Grain | Cara Ruby Castle    | 0.5 kg (3.2%)  | 72 %   | 49  |
| Grain | Special B Malt      | 0.5 kg (3.2%)  | 65.2 % | 315 |
| Sugar | glukoza             | 0.6 kg (3.8%)  | --- %  | --- |

### Hops

| Use for             | Name            | Amount | Time   | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil                | lunga           | 60 g   | 60 min | 11 %       |
| Aroma (end of boil) | Styrian Golding | 30 g   | 10 min | 3.6 %      |

### Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis  |