

## PORTER B.

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **34**
- SRM **30.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5.6 kg (39.7%)	79 %	10
Grain	Monachijski	3.9 kg (27.7%)	80 %	16
Grain	Briess - Pilsen Malt	3.7 kg (26.2%)	80.5 %	2
Grain	Briess - Chocolate Malt	0.5 kg (3.5%)	60 %	1200
Grain	Caraaroma	0.4 kg (2.8%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %