

# Port

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **42.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (56.2%)	82 %	4
Grain	Weyermann - Vienna Malt	1 kg (11.2%)	81 %	8
Grain	Caraaroma	1 kg (11.2%)	78 %	400
Grain	Caramunich® typ I	1 kg (11.2%)	73 %	80
Grain	Weyermann - Carafa II	0.3 kg (3.4%)	70 %	837
Grain	Castle malting cafe	0.3 kg (3.4%)	73 %	500
Grain	Strzegom Barwiący	0.3 kg (3.4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11 %
Boil	Marynka	30 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis