

# Porter

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **24.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II Viking Malt	5 kg (73.5%)	79 %	22
Grain	Pilzneński Viking malt	1 kg (14.7%)	80 %	4
Grain	Płatki owsiane	0.5 kg (7.4%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.4%)	68 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	5.4 %
Aroma (end of boil)	Citra USA	20 g	10 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska Rapsodia	Lager	Slant	100 ml	---