

# Porter

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **34**
- SRM **49.5**
- 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 **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (42.1%)	81 %	4
Grain	Strzegom Monachijski typ II	4 kg (42.1%)	79 %	22
Grain	Strzegom Karmel 600	1 kg (10.5%)	68 %	601
Grain	Jęczmień palony	0.5 kg (5.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	40 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	2000 ml	Fermentum Mobile