

# Porter

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **42**
- SRM **30.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I       | 2 kg (19.8%)   | 79 %   | 16  |
| Grain | Strzegom Monachijski typ II      | 3 kg (29.7%)   | 79 %   | 22  |
| Grain | Strzegom Pilzneński              | 2 kg (19.8%)   | 80 %   | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5%)    | 73 %   | 120 |
| Grain | Special B Malt                   | 0.5 kg (5%)    | 65.2 % | 315 |
| Grain | Carafa II                        | 0.5 kg (5%)    | 70 %   | 812 |
| Sugar | Muscavado                        | 0.4 kg (4%)    | 92 %   | 25  |
| Grain | Platki                           | 1.2 kg (11.9%) | 15 %   | 10  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g   | 20 min | 4 %        |