

## Porter 2017 11 26

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **35**
- SRM **2.7**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bazinis salyklas	5 kg (79.4%)	--- %	2
Grain	Karamelinis salyklas	0.5 kg (7.9%)	--- %	---
Liquid Extract	Ekstraktas	0.8 kg (12.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.3 %
Aroma (end of boil)	Tradition	15 g	30 min	7 %
Whirlpool	Tradition	15 g	5 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis