

## Porter 2018

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **34**
- SRM **33.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (49%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (29.4%)	79 %	16
Grain	Pszeniczny	1 kg (9.8%)	85 %	4
Grain	Strzegom Karmel 600	0.5 kg (4.9%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.2 kg (2%)	68 %	1202
Grain	Strzegom Czekoladowy 400	0.5 kg (4.9%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %