

Porter

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **34**
- SRM **27.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **9.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.6 kg (54.3%)	80 %	7
Grain	Briess - Vienna Malt	0.32 kg (10.9%)	77.5 %	7
Grain	Carred	0.32 kg (10.9%)	--- %	---
Grain	Strzegom Karmel 150	0.32 kg (10.9%)	75 %	150
Adjunct	Strzegom Czekoladowy 1200	0.06 kg (2.2%)	68 %	1202
Sugar	Glukoza	0.16 kg (5.4%)	--- %	---
Grain	Weyermann cara aroma 350 EBC	0.16 kg (5.4%)	--- %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	9.6 g	50 min	15.5 %
Boil	Lublin (Lubelski)	9.6 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	3.2 g	Mangrove Jack's