

# 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 |