

# Porter

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **34**
- SRM **22.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 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 **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (52.6%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (21.1%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (21.1%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (2.6%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	11.2 %
Aroma (end of boil)	Oktawia	40 g	2 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	40 ml	Fermentum Mobile