

# 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 |