

# Porter

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- Gravity **32.3 BLG**
- ABV **16.4 %**
- IBU **34**
- SRM **33.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Monachijski               | 9 kg (72%)    | 80 %  | 16   |
| Grain | Strzegom Wiedeński        | 2 kg (16%)    | 79 %  | 10   |
| Grain | Żytni                     | 0.2 kg (1.6%) | 85 %  | 8    |
| Grain | Weyermann<br>Caramunich 3 | 0.5 kg (4%)   | 76 %  | 150  |
| Grain | Caraaroma                 | 0.4 kg (3.2%) | 78 %  | 400  |
| Grain | Carafa III                | 0.2 kg (1.6%) | 70 %  | 1034 |
| Grain | płatki jęczmienne         | 0.2 kg (1.6%) | 60 %  | 4    |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 40 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 30 min | 5.4 %      |
| Boil    | Lublin (Lubelski) | 25 g   | 10 min | 5.4 %      |