

# Porter

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **32.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC  |
|-------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński                | 3 kg (81.7%)   | 80 %  | 4    |
| Grain | Płatki pszeniczne                  | 0.2 kg (5.4%)  | 85 %  | 3    |
| Grain | Grodziski pszeniczny wędzony dębem | 0.07 kg (1.9%) | 80 %  | 3    |
| Grain | Strzegom Karmel 300                | 0.1 kg (2.7%)  | 70 %  | 299  |
| Grain | Jęczmień palony                    | 0.1 kg (2.7%)  | 55 %  | 985  |
| Grain | Strzegom Czekoladowy ciemny        | 0.2 kg (5.4%)  | 68 %  | 1200 |
| Sugar | Cukier palony                      | 0.001 kg       | 100 % | 30   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 7.7 %      |