

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 |