

# Porter

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **45**
- SRM **26.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (27.5%)	81 %	4
Grain	Monachijski	4.5 kg (56.3%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.5%)	73 %	120
Grain	Special B Malt	0.15 kg (1.9%)	65.2 %	315
Grain	Carafa II	0.35 kg (4.4%)	70 %	812
Grain	Płatki owsiane	0.3 kg (3.8%)	85 %	3
Sugar	Brown Sugar, Dark	0.3 kg (3.8%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %