

# Porter Widawa

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- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **38**
- SRM **45.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **0 %**
- Size with trub loss **38 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **38.8 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48.9 liter(s)**
- Total mash volume **65.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5.9 kg (36.2%)	80 %	16
Grain	Weyermann - Smoked Malt	5.4 kg (33.1%)	81 %	6
Grain	Monachijski Ciemny Steinbach	1.8 kg (11%)	80 %	30
Grain	Special B Castle	0.91 kg (5.6%)	70 %	350
Grain	Chocolate Malt (US)	0.46 kg (2.8%)	60 %	690
Grain	Carafa III	0.46 kg (2.8%)	70 %	1034
Grain	Chocolate Malt (UK)	0.46 kg (2.8%)	73 %	887
Grain	Briess - Munich Malt 20L	0.46 kg (2.8%)	74 %	39
Grain	Aromatic Malt	0.46 kg (2.8%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	82 g	60 min	11.5 %
Boil	lunga	11 g	5 min	11.5 %