

## IPB

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- Gravity **24 BLG**
- ABV ---
- IBU **13**
- SRM **20.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield  | EBC |
|-------|-------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Minich        | 3.5 kg (35.9%) | 80.5 % | 16  |
| Grain | BESTMALZ - Best Vienna        | 3.5 kg (35.9%) | 80.5 % | 9   |
| Grain | Karmelowy Jasny 30EBC         | 0.5 kg (5.1%)  | 75 %   | 30  |
| Grain | BESTMALZ - Best Pilsen        | 1 kg (10.3%)   | 80.5 % | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (5.1%)  | 79 %   | 130 |
| Grain | Strzegom Karmel 600           | 0.25 kg (2.6%) | 68 %   | 601 |
| Sugar | cukier                        | 0.5 kg (5.1%)  | --- %  | --- |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |