

## PB

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **22**
- SRM **28.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (32.3%)	80 %	5
Grain	Strzegom Wiedeński	4 kg (43%)	79 %	10
Grain	Strzegom Karmel 30	1 kg (10.8%)	75 %	30
Grain	Karmelowy Pszeniczny Strzegom	1 kg (10.8%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.2%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	23 g	Fermentis