

porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **28.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 1 kg (14.7%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (14.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.4%) | 70 % | 299 |
| Grain | Chocolate Malt (UK) | 0.3 kg (4.4%) | 73 % | 600 |
| Grain | Viking Pale Ale malt | 1 kg (14.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.7%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (14.7%) | 79 % | 10 |
| Grain | Pszeniczny | 1 kg (14.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 5 min | 10 % |