

## Porter ryżowy

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU ---
- SRM **35.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (31.6%)	80 %	16
Grain	Strzegom Wiedeński	3 kg (31.6%)	79 %	10
Grain	Rice, Flaked	2.5 kg (26.3%)	70 %	2
Grain	Strzegom Karmel 300	0.5 kg (5.3%)	70 %	299
Grain	Czekoladowy	0.5 kg (5.3%)	60 %	788