

## 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 |