

Porterek

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU ---
- SRM **22**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (43.5%)	80 %	16
Grain	Pilzneński	3.3 kg (35.9%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (5.4%)	75 %	30
Grain	Strzegom Karmel 150	0.5 kg (5.4%)	75 %	150
Grain	Strzegom Karmel 600	0.3 kg (3.3%)	68 %	601
Grain	Płatki owsiane	0.4 kg (4.3%)	60 %	3
Grain	Jęczmień palony	0.2 kg (2.2%)	55 %	985