

## Po

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **36**
- SRM **7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (43%)	79 %	16
Grain	Pale ale	2 kg (43%)	80 %	---
Grain	cararye	0.2 kg (4.3%)	80 %	---
Grain	special b	0.1 kg (2.2%)	80 %	---
Grain	Bisciut	0.15 kg (3.2%)	80 %	---
Grain	Palony	0.2 kg (4.3%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Boil	lunga	10 g	30 min	10 %
Boil	lunga	10 g	15 min	10 %