

# Mewa

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **15**
- SRM **40.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (64.1%)	80 %	16
Grain	Pilzneński	2 kg (25.6%)	81 %	4
Grain	Strzegom Czekoladowy ciemny	0.7 kg (9%)	68 %	1000
Grain	Carafa III	0.1 kg (1.3%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM031	Lager	Liquid	1 ml	---