

## Mr. P

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **28**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (36%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (36%)	79 %	10
Grain	Pilzneński	1 kg (18%)	81 %	4
Grain	Fawcett - Pale Chocolate	0.15 kg (2.7%)	71 %	600
Grain	Special B Malt	0.15 kg (2.7%)	65.2 %	315
Grain	Weyermann - Carafa II	0.15 kg (2.7%)	70 %	837
Grain	Melanoiden Malt	0.1 kg (1.8%)	80 %	39