

PB

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **22**
- SRM **28.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (32.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 4 kg (43%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 1 kg (10.8%) | 75 % | 30 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (10.8%) | 79 % | 130 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.2%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (1.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| 34/70 | Lager | Dry | 23 g | Fermentis |