

## PB

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- Gravity **20.7 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (47.5%)	79 %	10
Grain	Monachijski	3 kg (37.5%)	80 %	16
Grain	Strzegom Karmel 150	0.35 kg (4.4%)	75 %	150
Grain	Strzegom Karmel 600	0.4 kg (5%)	68 %	601
Grain	Czekoladowy	0.45 kg (5.6%)	60 %	788

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Salfbrew L	Lager	Dry	20 g	Salfbrew