

port

- Gravity **24 BLG**
- ABV **11 %**
- IBU **12**
- SRM **29.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 2 kg (26.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (26.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.2%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2 kg (26.3%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (2.6%) | 75 % | 30 |
| Grain | Jęczmień palony | 0.2 kg (2.6%) | 55 % | 985 |
| Grain | Biscuit Malt | 0.1 kg (1.3%) | 79 % | 45 |
| Grain | Strzegom Barwiący | 0.1 kg (1.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |