

Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU ---
- SRM **43**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.5%)	80 %	4
Grain	Strzegom Pale Ale	1.1 kg (16.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.6 kg (9.1%)	81 %	6
Grain	Strzegom Czekoladowy 400	0.25 kg (3.8%)	68 %	400
Grain	Strzegom Czekoladowy 1200	0.2 kg (3%)	68 %	1202
Grain	Special B Castle	0.1 kg (1.5%)	70 %	350
Grain	Strzegom pszenica prażona	0.1 kg (1.5%)	70 %	1000
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Grain	Biscuit Malt	0.05 kg (0.8%)	79 %	45