

porter 2019

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **26.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.3 kg (37.8%)	80 %	14
Grain	Strzegom Wiedeński	1 kg (16.4%)	79 %	10
Grain	Monachijski	1 kg (16.4%)	80 %	20
Grain	Pilzneński	0.5 kg (8.2%)	81 %	4
Grain	Strzegom Karmel 150	0.43 kg (7.1%)	75 %	150
Grain	Strzegom Bursztynowy	0.16 kg (2.6%)	70 %	49
Grain	Jęczmień palony	0.15 kg (2.5%)	55 %	985
Grain	Czekoladowy	0.1 kg (1.6%)	60 %	1200
Sugar	cukier	0.3 kg (4.9%)	90 %	2
Grain	Płatki owsiane	0.15 kg (2.5%)	85 %	3