

Porter

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **39**
- SRM **32.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (81.7%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (5.4%) | 85 % | 3 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.07 kg (1.9%) | 80 % | 3 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.7%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.1 kg (2.7%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (5.4%) | 68 % | 1200 |
| Sugar | Cukier palony | 0.001 kg | 100 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.7 % |