

# Porter Pszeniczny

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **27.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (18.5%)	85 %	4
Grain	Pilzneński	2 kg (30.8%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (7.7%)	70 %	299
Grain	Chocolate Malt (UK)	0.3 kg (4.6%)	73 %	887
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	10 %
Boil	hallertauer taurus	30 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---