

Porterus

- Gravity **35.9 BLG**
- ABV **19.1 %**
- IBU ---
- SRM **88.7**
- 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 **1.9 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **47.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (30.7%)	80 %	4
Grain	Viking Golden ale	2 kg (12.3%)	80 %	14
Grain	Słód owsiany Fawcett	1 kg (6.1%)	61 %	5
Grain	Żytni	1.5 kg (9.2%)	85 %	8
Grain	Strzegom Pszeniczny	1.3 kg (8%)	81 %	6
Grain	Strzegom Czekoladowy ciemny	1 kg (6.1%)	68 %	1200
Grain	Black (Patent) Malt	0.9 kg (5.5%)	55 %	985
Grain	Chit Malt	0.5 kg (3.1%)	50 %	2
Grain	Carafa II	0.2 kg (1.2%)	70 %	812
Grain	Jęczmień palony	0.1 kg (0.6%)	55 %	985
Grain	isaria 1924	1.5 kg (9.2%)	--- %	5
Grain	eraclea	0.5 kg (3.1%)	--- %	4
Grain	Castle Cafe	0.8 kg (4.9%)	75.5 %	480