

Rye Porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **52.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **17.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (60%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (6%)	79 %	22
Grain	Rye, Flaked	0.7 kg (14%)	78.3 %	4
Grain	Caraaroma	0.5 kg (10%)	78 %	400
Grain	Jęczmień palony	0.5 kg (10%)	55 %	985