

# TOM5 swój

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Pszeniczny	2 kg (36.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Perle	10 g	60 min	7 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Boil	Perle	10 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	11 g	---