

owsiany porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **40**
- SRM **24.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (37.2%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 4 kg (37.2%) | 79 % | 10 |
| Grain | Słód owsiany Fawcett | 2 kg (18.6%) | 61 % | 5 |
| Grain | Barwiący | 0.25 kg (2.3%) | 55 % | 985 |
| Grain | Simpsons - Coffee Malt | 0.25 kg (2.3%) | 74 % | 296 |
| Grain | Special B Malt | 0.25 kg (2.3%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 50 g | 15 min | 4 % |