

PB

- Gravity **20.7 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- 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 **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.8 kg (47.5%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (37.5%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.35 kg (4.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5%) | 68 % | 601 |
| Grain | Czekoladowy | 0.45 kg (5.6%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|------|--------|------------|
| Salfbrew L | Lager | Dry | 20 g | Salfbrew |