

## port

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **12**
- SRM **29.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (26.3%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (26.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (13.2%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (26.3%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.6%)	75 %	30
Grain	Jęczmień palony	0.2 kg (2.6%)	55 %	985
Grain	Biscuit Malt	0.1 kg (1.3%)	79 %	45
Grain	Strzegom Barwiący	0.1 kg (1.3%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %