

Porter

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **24.1**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|------|
| Grain | Monachijski typ II Viking Malt | 5 kg (73.5%) | 79 % | 22 |
| Grain | Pilzneński Viking malt | 1 kg (14.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.4%) | 68 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 5.4 % |
| Aroma (end of boil) | Citra USA | 20 g | 10 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| FM30 Bohemska Rapsodia | Lager | Slant | 100 ml | --- |