

Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU ---
- SRM **43**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (45.5%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.1 kg (16.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.2%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.6 kg (9.1%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy 400 | 0.25 kg (3.8%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.2 kg (3%) | 68 % | 1202 |
| Grain | Special B Castle | 0.1 kg (1.5%) | 70 % | 350 |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.5%) | 70 % | 1000 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.5%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |
| Grain | Biscuit Malt | 0.05 kg (0.8%) | 79 % | 45 |