

Porter

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **12**
- SRM **33.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.1 kg (23.4%)	79 %	10
Grain	Strzegom Pilzneński	1.2 kg (25.5%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (8.5%)	85 %	3
Grain	Strzegom Pszeniczny	0.2 kg (4.3%)	81 %	6
Grain	Strzegom Karmel 300	0.3 kg (6.4%)	70 %	299
Grain	Casle Malting Whisky Nature	0.2 kg (4.3%)	85 %	4
Grain	Jęczmień palony	0.3 kg (6.4%)	55 %	985
Sugar	Cukier	1 kg (21.3%)	100 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12.5 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty trapistów	Ale	Liquid	250 ml	Fermentum Mobile