

porterek

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **28.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **44.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **46.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 8 kg (55.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (8.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (6.9%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (6.9%) | 73 % | 120 |
| Grain | Caraaroma | 1 kg (6.9%) | 78 % | 400 |
| Grain | Barwiący | 0.1 kg (0.7%) | 55 % | 985 |
| Grain | Castle Cafe | 0.3 kg (2.1%) | 75.5 % | 480 |
| Grain | Płatki owsiane | 0.4 kg (2.8%) | 85 % | 3 |
| Grain | Strzegom Wiedeński | 0.5 kg (3.4%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 1 kg (6.9%) | 80 % | 4 |