

# porterek

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **46**
- SRM **30.8**
- 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 **90 min**
- Evaporation rate **20 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (9.1%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (9.1%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.5%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3
Grain	Strzegom Pilzneński	3 kg (27.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	80 min	10 %
Boil	Marynka	75 g	20 min	10 %