

Porterus

- Gravity **35.9 BLG**
- ABV **19.1 %**
- IBU ---
- SRM **88.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.9 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **47.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Pilzneński | 5 kg (30.7%) | 80 % | 4 |
| Grain | Viking Golden ale | 2 kg (12.3%) | 80 % | 14 |
| Grain | Słód owsiany Fawcett | 1 kg (6.1%) | 61 % | 5 |
| Grain | Żytni | 1.5 kg (9.2%) | 85 % | 8 |
| Grain | Strzegom Pszeniczny | 1.3 kg (8%) | 81 % | 6 |
| Grain | Strzegom Czekoladowy ciemny | 1 kg (6.1%) | 68 % | 1200 |
| Grain | Black (Patent) Malt | 0.9 kg (5.5%) | 55 % | 985 |
| Grain | Chit Malt | 0.5 kg (3.1%) | 50 % | 2 |
| Grain | Carafa II | 0.2 kg (1.2%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.1 kg (0.6%) | 55 % | 985 |
| Grain | isaria 1924 | 1.5 kg (9.2%) | --- % | 5 |
| Grain | eraclea | 0.5 kg (3.1%) | --- % | 4 |
| Grain | Castle Cafe | 0.8 kg (4.9%) | 75.5 % | 480 |