

# portier

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- Gravity **20.7 BLG**
- ABV ---
- IBU ---
- SRM **45.9**
- 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 **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (58.1%)	81 %	4
Grain	Monachijski	0.9 kg (12.2%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.4%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.4%)	55 %	985
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (23%)	80 %	---