

zytni porter

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU ---
- SRM **26.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.1%)	80 %	4
Grain	Żytni	1.25 kg (20.7%)	85 %	8
Grain	Monachijski	1 kg (16.5%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (16.5%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.3%)	73 %	120
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Carafa II	0.1 kg (1.7%)	70 %	812
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.7%)	73 %	1001