

IPB

- Gravity **24 BLG**
- ABV ---
- IBU **13**
- SRM **20.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	3.5 kg (35.9%)	80.5 %	16
Grain	BESTMALZ - Best Vienna	3.5 kg (35.9%)	80.5 %	9
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.1%)	75 %	30
Grain	BESTMALZ - Best Pilsen	1 kg (10.3%)	80.5 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (5.1%)	79 %	130
Grain	Strzegom Karmel 600	0.25 kg (2.6%)	68 %	601
Sugar	cukier	0.5 kg (5.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis