

# owsiany porter

---

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **40**
- SRM **24.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (37.2%)	79 %	16
Grain	Strzegom Wiedeński	4 kg (37.2%)	79 %	10
Grain	Słód owsiany Fawcett	2 kg (18.6%)	61 %	5
Grain	Barwiący	0.25 kg (2.3%)	55 %	985
Grain	Simpsons - Coffee Malt	0.25 kg (2.3%)	74 %	296
Grain	Special B Malt	0.25 kg (2.3%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %