

## por

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- Gravity **25.5 BLG**
- ABV ---
- IBU **22**
- SRM **23.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (27.8%)	79 %	8
Grain	Strzegom Monachijski typ II	3 kg (27.8%)	79 %	22
Grain	Strzegom cookie Bursztynowy	0.5 kg (4.6%)	70 %	49
Grain	Viking melanoidynowy	0.5 kg (4.6%)	75 %	70
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.6%)	68 %	400
Grain	słód pale cookie	1.3 kg (12%)	79 %	25
Grain	Viking Pilsner malt	2 kg (18.5%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Marynka	20 g	60 min	8.5 %
Aroma (end of boil)	Marynka	20 g	15 min	8.5 %