

Porter

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **30**
- SRM **41**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **35.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|------|
| Grain | Monachijski | 4 kg (32.4%) | 80 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 1.13 kg (9.1%) | 73 % | 120 |
| Grain | Cara Blonde - Castle Malting | 1.13 kg (9.1%) | 78 % | 20 |
| Grain | Viking Barwiący Obłuszczone | 0.8 kg (6.5%) | 65 % | 1000 |
| Grain | Strzegom Karmel 300 | 0.45 kg (3.6%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.9 kg (7.3%) | 60 % | 3 |
| Grain | Jęczmień niesłodowany | 0.45 kg (3.6%) | 75 % | 2 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.5 kg (28.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort | Marynka | 50 g | 70 min | 9.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 4.7 % |