

porter 2019

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **26.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Monachijski | 2.3 kg (37.8%) | 80 % | 14 |
| Grain | Strzegom Wiedeński | 1 kg (16.4%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (16.4%) | 80 % | 20 |
| Grain | Pilzneński | 0.5 kg (8.2%) | 81 % | 4 |
| Grain | Strzegom Karmel 150 | 0.43 kg (7.1%) | 75 % | 150 |
| Grain | Strzegom Bursztynowy | 0.16 kg (2.6%) | 70 % | 49 |
| Grain | Jęczmień palony | 0.15 kg (2.5%) | 55 % | 985 |
| Grain | Czekoladowy | 0.1 kg (1.6%) | 60 % | 1200 |
| Sugar | cukier | 0.3 kg (4.9%) | 90 % | 2 |
| Grain | Płatki owsiane | 0.15 kg (2.5%) | 85 % | 3 |