

## porter

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **67**
- SRM **53.1**
- 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 **6 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (25.9%)	77 %	7
Grain	Słód pszeniczny Bestmalz	1.5 kg (11.1%)	77 %	5
Grain	Monachijski	2 kg (14.8%)	77 %	16
Grain	Strzegom Wiedeński	2 kg (14.8%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (11.1%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (3.7%)	76 %	150
Grain	Strzegom Karmel 600	0.5 kg (3.7%)	68 %	601
Grain	Briess - Chocolate Malt	0.6 kg (4.4%)	60 %	1000
Grain	Jęczmień pal	0.4 kg (3%)	55 %	900
Grain	płatki jęczmienne	1 kg (7.4%)	50 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	100 g	60 min	8.8 %
Boil	mieszanka	50 g	15 min	6 %