

porter

- Gravity **23.3 BLG**
- ABV ---
- IBU **31**
- SRM **33.2**
- 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 **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (39%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (39%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.8 kg (10.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.5%) | 70 % | 299 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (2.6%) | 80 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.3%) | 81 % | 53 |
| Grain | Carafa | 0.1 kg (1.3%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |