

## IBP 100+oktan

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- Gravity **27 BLG**
- ABV **12.9 %**
- IBU ---
- SRM **31.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (16.8%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (33.6%)	79 %	10
Grain	Pilzneński	2.5 kg (42%)	81 %	4
Grain	Czekoladowy	0.3 kg (5%)	60 %	788
Grain	Special B Malt	0.15 kg (2.5%)	65.2 %	315