

## Pb

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **20**
- SRM **40.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	7 kg (83.3%)	79 %	16
Grain	Caraaroma	0.5 kg (6%)	78 %	400
Grain	Special B Malt	0.5 kg (6%)	65.2 %	315
Grain	Carafa II special	0.4 kg (4.8%)	70 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	37 g	60 min	7.6 %