

Porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **29**
- SRM **35.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1 kg (8.9%) | 79 % | 10 |
| Grain | Monachijski Ciemny Steinbach | 5 kg (44.4%) | 100 % | 30 |
| Grain | Strzegom Czekoladowy jasny | 0.75 kg (6.7%) | 68 % | 400 |
| Grain | Strzegom Monachijski typ I | 1 kg (8.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 1 kg (8.9%) | 70 % | 299 |
| Grain | Płatki owsiane | 1.5 kg (13.3%) | 60 % | 3 |
| Grain | Caramunich® typ I | 1 kg (8.9%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|--------|------------|
| Aroma (end of boil) | Hallertau Tradition | 40 g | 20 min | 5 % |
| Boil | Hallertau Mittelfruh | 20 g | 20 min | 3 % |
| Boil | lunga | 30 g | 70 min | 11 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|-----------|----------|
| Flavor | Skórka gorzkiej pomarańczy curacao | 25 g | Secondary | 3 day(s) |