

porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **28.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (14.7%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Grain	Strzegom Karmel 300	0.5 kg (7.4%)	70 %	299
Grain	Chocolate Malt (UK)	0.3 kg (4.4%)	73 %	600
Grain	Viking Pale Ale malt	1 kg (14.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.7%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Pszeniczny	1 kg (14.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	5 min	10 %