

Porter

- Gravity **22.2 BLG**
- ABV ---
- IBU **40**
- SRM **55.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (45.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 3.5 kg (39.8%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (4.5%) | 68 % | 1200 |
| Grain | Caraaroma | 0.3 kg (3.4%) | 78 % | 400 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.3%) | 68 % | 601 |
| Grain | caramunich | 0.4 kg (4.5%) | 73 % | 110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 60 g | 15 min | 4 % |