

## Porter na 6 z plusem

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **36**
- SRM **47.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **41.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (28.7%)	79 %	10
Grain	Monachijski	3 kg (28.7%)	80 %	16
Grain	Strzegom Pilzneński	3 kg (28.7%)	80 %	4
Grain	Fawcett - Pale Chocolate	0.45 kg (4.3%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.8%)	68 %	1200
Grain	Special B Malt	0.5 kg (4.8%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	70 min	11 %
Boil	Lublin (Lubelski)	25 g	25 min	4 %