

# Porter Pszeniczny

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **36**
- SRM **27.9**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 1.2 kg (18.5%) | 85 %  | 4   |
| Grain | Pilzneński          | 2 kg (30.8%)   | 81 %  | 4   |
| Grain | Strzegom Wiedeński  | 1 kg (15.4%)   | 79 %  | 10  |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.7%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (7.7%)  | 70 %  | 299 |
| Grain | Chocolate Malt (UK) | 0.3 kg (4.6%)  | 73 %  | 887 |
| Grain | Płatki owsiane      | 0.5 kg (7.7%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 0.5 kg (7.7%)  | 85 %  | 3   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Marynka            | 30 g   | 55 min | 10 %       |
| Boil    | hallertauer taurus | 30 g   | 5 min  | 14 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | ---        |