

## porterek

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **28.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **44.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (55.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (8.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (6.9%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	1 kg (6.9%)	73 %	120
Grain	Caraaroma	1 kg (6.9%)	78 %	400
Grain	Barwiący	0.1 kg (0.7%)	55 %	985
Grain	Castle Cafe	0.3 kg (2.1%)	75.5 %	480
Grain	Płatki owsiane	0.4 kg (2.8%)	85 %	3
Grain	Strzegom Wiedeński	0.5 kg (3.4%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (6.9%)	80 %	4