

# TOM4por

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **23**
- SRM **15.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (26.1%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (13.1%)	79 %	10
Grain	Pilzneński	2.5 kg (32.7%)	81 %	4
Grain	Pszeniczny	1 kg (13.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.5%)	75 %	30
Grain	Jęczmień palony	0.15 kg (2%)	55 %	985
Sugar	cukier	0.5 kg (6.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Perle	15 g	60 min	7 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Boil	Perle	15 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
34/70	Lager	Dry	11 g	---