

TOM5 swój

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |
| Grain | Pszeniczny | 2 kg (36.4%) | 85 % | 4 |

Hops

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

Yeasts

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