

Bite garybb

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU ---
- SRM **44.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.3 kg (25.4%)	79 %	22
Grain	Pilzneński	3 kg (23.1%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (23.1%)	79 %	10
Grain	Oats, Flaked	0.8 kg (6.2%)	80 %	2
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (1.5%)	73 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (7.7%)	73 %	800
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (13.1%)	80 %	45