

PB3 może teraz?

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **28.8**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Pilznieński | 6 kg (62.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 3 kg (31.3%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.1%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.1%) | 68 % | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.1%) | 73 % | 1001 |