

porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **22**
- SRM **35.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (21.8%)	80 %	4
Grain	Monachijski	2.25 kg (32.7%)	80 %	16
Grain	Strzegom Wiedeński	1.9 kg (27.6%)	79 %	10
Grain	Caramunich® typ I	0.56 kg (8.1%)	73 %	80
Grain	Caraaroma	0.37 kg (5.4%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (2.2%)	73 %	1001
Grain	Carafa III	0.15 kg (2.2%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	60 min	10 %
Boil	Lublin (Lubelski)	11 g	0 min	4 %