

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 % |