

Porter klasyczny

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU ---
- SRM **34.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (42.8%)	80 %	16
Grain	Pilzneński	4 kg (42.8%)	81 %	4
Grain	Fawcett - Pszeniczny Czekoladowy plus Carafa	0.45 kg (4.8%)	73 %	1001
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (6.4%)	73 %	120
Grain	Brown Malt (British Chocolate)	0.3 kg (3.2%)	70 %	128