

Porter Twój Browar (nazwa robocza)

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **34**
- SRM **34.1**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.8 kg (47.5%) | 79 % | 10 |
| Grain | Monachijski | 3 kg (37.5%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (4.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5%) | 68 % | 601 |
| Grain | Czekoladowy | 0.45 kg (5.6%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|------|--------|------------|
| W34/70 | Ale | Dry | 11.5 g | Fermentis |