

## Porterus

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **50**
- 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 **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (52.1%)	80 %	5
Grain	Monachijski	0.6 kg (6.2%)	80 %	16
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (10.4%)	80 %	20
Grain	Słód Caramunich Typ II Weyermann	1 kg (10.4%)	73 %	120
Grain	Caraaroma	1 kg (10.4%)	78 %	400
Grain	Castle Cafe	0.3 kg (3.1%)	75.5 %	500
Grain	Strzegom Barwiący	0.1 kg (1%)	68 %	1300
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.1%)	68 %	1200
Grain	Płatki owsiane	0.3 kg (3.1%)	85 %	3