

## Porter bałtycki

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **30.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **49.2 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (35.6%)   | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 5 kg (35.6%)   | 79 %  | 10  |
| Grain | Weyermann Caramunich 3      | 1 kg (7.1%)    | 76 %  | 150 |
| Grain | Caraaroma                   | 0.7 kg (5%)    | 78 %  | 400 |
| Grain | Briess - Chocolate Malt     | 0.25 kg (1.8%) | 60 %  | 690 |
| Grain | Chocolate Malt (UK)         | 0.1 kg (0.7%)  | 73 %  | 887 |
| Grain | Viking Pale Ale malt        | 2 kg (14.2%)   | 80 %  | 5   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Simcoe  | 50 g   | 45 min | 11.5 %     |
| Boil    | Marynka | 50 g   | 60 min | 6.5 %      |