

# Porter bałtycki

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- Gravity **6304.8 BLG**
- ABV -**173.7 %**
- IBU ---
- SRM **1072.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **627 liter(s)**
- Total mash volume **836 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (2.9%)	79 %	10
Grain	Strzegom Czekoladowy jasny	1 kg (0.5%)	68 %	400
Grain	Karmelowy Czerwony	1 kg (0.5%)	75 %	59
Grain	Oats, Flaked	1 kg (0.5%)	80 %	2
Grain	Castelmalting kawowy	200 kg (95.7%)	--- %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis