

# Porter Bałtycki

---

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **49**
- SRM **45.2**
- 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 **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (28.6%)	80 %	16
Grain	Strzegom Wiedeński	1.5 kg (21.4%)	79 %	10
Grain	Weyermann - Dehusked Carafa III	0.5 kg (7.1%)	70 %	1024
Grain	Viking Melanoidynowy	0.5 kg (7.1%)	75 %	60
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.1%)	75 %	30
Grain	Pilzneński	1 kg (14.3%)	81 %	4
Grain	Special B Malt	0.5 kg (7.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	36 g	Fermentis