

# Porter Bałtycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **34**
- SRM **40.1**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.59 kg (43%)	77 %	4
Grain	Strzegom Wiedeński	1.95 kg (15%)	77 %	10
Grain	Monachijski	1.95 kg (15%)	77 %	16
Grain	Simpson Caramalt	1.69 kg (13%)	77 %	30
Grain	Słód Caramunich Typ II Weyermann	0.91 kg (7%)	73 %	120
Grain	Simpson Brown	0.52 kg (4%)	77 %	500
Grain	Carafa II Special	0.39 kg (3%)	77 %	1200

## Hops

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