

Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **35**
- SRM **27.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **240 liter(s)**
- Trub loss **10 %**
- Size with trub loss **264 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **331.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **215 liter(s)**
- Total mash volume **301 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|------|
| Grain | Pilzneński | 36 kg (41.9%) | 81 % | 4 |
| Grain | Monachijski | 36 kg (41.9%) | 100 % | 20 |
| Grain | karmel 120 | 2 kg (2.3%) | 80 % | 120 |
| Grain | karmel 400 | 3 kg (3.5%) | 80 % | 400 |
| Grain | Barwiący | 1 kg (1.2%) | 55 % | 1400 |
| Grain | Czekoladowy | 1.5 kg (1.7%) | 60 % | 900 |
| Grain | aromatyczny | 3.5 kg (4.1%) | 70 % | 280 |
| Grain | Melanoiden Malt | 3 kg (3.5%) | 80 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Tradition | 500 g | 60 min | 6.3 % |
| Boil | Tradition | 400 g | 30 min | 6.3 % |
| Whirlpool | Hersbrucker | 1000 g | 5 min | 4.7 % |