

Porter Bałtycki

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **23.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Munich Malt | 2.5 kg (39.4%) | 80 % | 18 |
| Grain | Pilzneński | 3 kg (47.2%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (7.9%) | 73 % | 120 |
| Grain | Weyermann - Chocolate Wheat | 0.35 kg (5.5%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Lunga | 45 g | 60 min | 5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |