

Porter Baltycki

- Gravity **22.7 BLG**
- ABV ---
- IBU **37**
- SRM **52.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 5 kg (56.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (22.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.5 kg (5.7%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (5.7%) | 70 % | 299 |
| Grain | Caraaroma | 0.4 kg (4.5%) | 78 % | 400 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.3%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.2 kg (2.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 90 min | 10 % |
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

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