

porter bałtycki

- Gravity **23.1 BLG**
- ABV ---
- IBU **40**
- SRM **31.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 3 kg (32.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (32.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (6.5%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1.5 kg (16.1%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.2%) | 68 % | 1200 |
| Grain | Strzegom Karmel 300 | 0.4 kg (4.3%) | 70 % | 299 |
| Grain | Płatki owsiane | 0.5 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Marynka | 36.67 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 31.43 g | 30 min | 4 % |
| Boil | Lomik | 31.43 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|-------|------------|------------|
| Safale | Lager | Slant | 1047.62 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|----------|---------|--------|
| Flavor | suszona śliwka | 419.05 g | Boil | 15 min |