

# Porter Bałtycki

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **24**
- SRM **29.3**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 3.5 kg (46.7%) | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I  | 2.5 kg (33.3%) | 79 %  | 16   |
| Grain | Strzegom Karmel 150         | 0 kg           | 75 %  | 150  |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.7%)  | 68 %  | 601  |
| Sugar | cukier                      | 1 kg (13.3%)   | --- % | ---  |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4%)    | 68 %  | 1200 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 25 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |