

# Porter Bałtycki

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **21**
- SRM **36.4**
- 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 **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Fermentables

| Type           | Name                             | Amount         | Yield | EBC  |
|----------------|----------------------------------|----------------|-------|------|
| Grain          | Strzegom Wiedeński               | 6.7 kg (74.4%) | 79 %  | 10   |
| Liquid Extract | Bruntal                          | 0.5 kg (5.6%)  | 81 %  | 26   |
| Grain          | Słód Caramunich Typ II Weyermann | 1 kg (11.1%)   | 73 %  | 120  |
| Grain          | Caraaroma                        | 0.5 kg (5.6%)  | 78 %  | 400  |
| Grain          | Strzegom Czekoladowy ciemny      | 0.3 kg (3.3%)  | 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 %        |