

Porter Bałtycki #5

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **30**
- SRM **31.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **160 liter(s)**
- Trub loss **5 %**
- Size with trub loss **168 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **196.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **169.4 liter(s)**
- Total mash volume **229.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	35 kg (57.9%)	80 %	5
Grain	Strzegom Monachijski typ I	10 kg (16.5%)	79 %	16
Grain	Czekoladowy żytni	3 kg (5%)	68 %	400
Grain	CHÂTEAU specjal B	5 kg (8.3%)	80 %	320
Grain	Jęczmień palony	1 kg (1.7%)	55 %	985
Grain	Abbey Malt Weyermann	5 kg (8.3%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (0.8%)	68 %	1000
Grain	zakwaszający	1 kg (1.7%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	700 g	70 min	3.5 %
Boil	Sybilla	300 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	2000 ml	Fermentis