

# Porter bałtycki

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **41**
- SRM **25.8**
- 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 **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4.5 kg (55.6%)	79 %	16
Grain	Strzegom Pilzneński	2.2 kg (27.2%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.7%)	73 %	120
Grain	Special B Malt	0.15 kg (1.9%)	65.2 %	315
Grain	Weyermann - Carafa II	0.35 kg (4.3%)	70 %	837
Grain	Płatki owsiane	0.3 kg (3.7%)	85 %	3
Sugar	cukier muscovado	0.3 kg (3.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	Fermentis