

# Porter Bałtycki debiut

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **38**
- SRM **40.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński          | 1 kg (21.3%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 2.5 kg (53.2%) | 79 %  | 22  |
| Grain | Strzegom Karmel 600         | 0.5 kg (10.6%) | 68 %  | 601 |
| Grain | Płatki owsiane              | 0.5 kg (10.6%) | 60 %  | 3   |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (4.3%)  | 68 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 20 g   | 60 min | 11 %       |
| Boil    | Oktawia | 10 g   | 10 min | 7.1 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | dark muscovado | 100 g  | Boil    | 10 min |