

# Porter Bałtycki homebeer 22 blg

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **31**
- SRM **32.7**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (62.5%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (20.8%)	79 %	22
Grain	Caraaroma	0.4 kg (4.2%)	78 %	400
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.2%)	75 %	30
Grain	Strzegom Karmel 300	0.5 kg (5.2%)	70 %	299
Grain	prażone żyto	0.1 kg (1%)	65 %	1200
Grain	Strzegom Barwiący	0.1 kg (1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	80 min	10 %
Boil	Lublin (Lubelski)	30 g	40 min	4 %
Boil	Lublin (Lubelski)	30 g	1 min	4 %