

# 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 %        |