

# Porterek bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **30**
- SRM **23.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **43.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **34.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (38.8%)	79 %	10
Grain	Strzegom Monachijski typ II	3.5 kg (27.2%)	79 %	22
Grain	Żytni	1 kg (7.8%)	85 %	8
Grain	Casle Malting Whisky Nature	1 kg (7.8%)	85 %	4
Grain	Brown Malt (British Chocolate)	1 kg (7.8%)	70 %	128
Grain	Biscuit Malt	0.5 kg (3.9%)	79 %	45
Grain	Carahell	0.32 kg (2.5%)	77 %	26
Grain	Płatki owsiane	0.27 kg (2.1%)	60 %	3
Grain	Jęczmień palony	0.1 kg (0.8%)	55 %	985
Grain	Strzegom pszenica prażona	0.2 kg (1.6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.3 %
Boil	Lublin (Lubelski)	40 g	15 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis