PORTER ale czy Bałtycki?

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **28.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.275 kg *(39.4%)*	80 %	20
Grain	Strzegom Wiedeński	1 kg *(30.9%)*	79 %	10
Grain	Monachijski	0.29 kg *(9%)*	80 %	15
Grain	Strzegom Karmel 300	0.27 kg *(8.3%)*	70 %	299
Grain	czekoladowy	0.1 kg *(3.1%)*	60 %	1200
Grain	Płatki owsiane	0.1 kg *(3.1%)*	80 %	3
Sugar	cukier brązowy	0.2 kg *(6.2%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Lager	Slant	200 ml	Safbrew