

## # 30 porter bałtycki v2

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **33**
- SRM **115.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

### Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Pilzneński                       | 5 kg (48.5%)  | 81 %  | 4    |
| Grain | Jęczmień palony                  | 0.3 kg (2.9%) | 55 %  | 985  |
| Grain | Strzegom<br>Czekoladowy ciemny   | 3 kg (29.1%)  | 68 %  | 1200 |
| Grain | Karmelowy<br>Pszeniczny Strzegom | 2 kg (19.4%)  | 79 %  | 130  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 30 g   | 60 min | 15.5 %     |

### Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Saflager S-189 | Lager | Dry  | 11.5 g | Fermentis  |