

# BPG - Porter Bałtycki

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **33**
- SRM **47.8**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (59.5%)	80 %	16
Grain	Weyermann - Wiedeński	1.5 kg (17.9%)	81 %	8
Grain	Caraaroma	0.3 kg (3.6%)	78 %	400
Grain	Weyermann - Caramunich Typ II	0.3 kg (3.6%)	73 %	120
Grain	Płatki owsiane	0.5 kg (6%)	60 %	3
Grain	Carafa III	0.3 kg (3.6%)	70 %	1300
Grain	Weyermann - Pszeniczny czekoladowy	0.5 kg (6%)	74 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Książęcy	30 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis
WLP940 - Mexican Lager Yeast	Lager	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	20 g	Secondary	28 day(s)