

## baltic porter

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **60**
- SRM **41.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt       | 1.5 kg (18.8%) | 81 %  | 8   |
| Grain | Weyermann - Light Munich Malt | 1 kg (12.5%)   | 82 %  | 14  |
| Grain | Simpsons - Maris Otter        | 1 kg (12.5%)   | 81 %  | 6   |
| Grain | Weyermann - Pilsner Malt      | 2.5 kg (31.3%) | 81 %  | 5   |
| Grain | Płatki owsiane                | 1 kg (12.5%)   | 85 %  | 3   |
| Grain | Carafa II                     | 0.25 kg (3.1%) | 70 %  | 800 |
| Grain | Black Barley (Roast Barley)   | 0.25 kg (3.1%) | 55 %  | 985 |
| Grain | Karmelowy żytni Strzegom      | 0.25 kg (3.1%) | 75 %  | 150 |
| Grain | carafa II special             | 0.25 kg (3.1%) | 70 %  | 800 |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Galaxy            | 35 g   | 60 min | 15.8 %     |
| Boil    | Lublin (Lubelski) | 15 g   | 20 min | 15.8 %     |

### Yeasts

| Name                       | Type  | Form  | Amount | Laboratory |
|----------------------------|-------|-------|--------|------------|
| gestwa po marcowym II pok. | Lager | Slant | 200 ml | ---        |

### Notes

- 09,06,2018 18.5 brix/14blg po około miesiącu  
24.06.2018 nadal 18.5 brix/ 14 blg  
*Jun 9, 2018, 2:24 PM*