

#14 Baltic Porter

- Gravity **22 BLG**
- ABV ---
- IBU **28**
- SRM **22.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 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	Weyermann - Vienna Malt	4 kg (38.1%)	81 %	8
Grain	Weyermann - Munich I	3 kg (28.6%)	80 %	14
Grain	Weyermann - Car Munich II	1 kg (9.5%)	78 %	52
Grain	Weyermann - Vienna BARKE	1 kg (9.5%)	85 %	9
Grain	Caraaroma	0.5 kg (4.8%)	78 %	400
Grain	Weyermann - Carapils	0.5 kg (4.8%)	78 %	4
Grain	Jęczmień palony	0.1 kg (1%)	65 %	740
Grain	Pszeniczny	0.2 kg (1.9%)	75 %	4
Adjunct	Płatki jęczmienne	0.2 kg (1.9%)	10 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	6 %
Boil	Fuggles	25 g	60 min	4.5 %
Boil	East Kent Goldings	25 g	20 min	6 %
Boil	Fuggles	25 g	20 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis