porter bałtycki

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **37**
- SRM **33.4**

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 **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg *(38.5%)*	79 %	10
Grain	Strzegom Monachijski typ I	2 kg *(25.6%)*	79 %	16
Grain	Strzegom Karmel 300	0.4 kg *(5.1%)*	70 %	299
Grain	Strzegom Karmel 150	0.4 kg *(5.1%)*	75 %	100
Grain	Carafa II specjal	0.3 kg *(3.8%)*	70 %	812
Grain	Strzegom Pilzneński	1.5 kg *(19.2%)*	80 %	4
Grain	Special B Malt	0.2 kg *(2.6%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	60 min	13 %
Boil	Marynka	25 g	60 min	9 %