#29 Baltic Porter

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **30**
- SRM **27**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.8 liter(s)**
- Total mash volume **62.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pilzneński	3.4 kg *(17.9%)*	91 %	6
Grain	Weyermann Munich I	5 kg *(26.3%)*	84 %	12
Grain	Weyermann Vienna Malt	3 kg *(15.8%)*	84 %	8
Grain	Weyermann Carawheat	1.5 kg *(7.9%)*	75 %	60
Grain	Weyermann Abbey Malt	1 kg *(5.3%)*	82 %	45
Grain	Weyermann Caramunich II	1 kg *(5.3%)*	75 %	120
Grain	Weyermann Carapils	1 kg *(5.3%)*	78 %	4
Grain	Weyermann Caraaroma	1 kg *(5.3%)*	78 %	350
Grain	Fawcett Pale Chocolate	0.5 kg *(2.6%)*	70 %	250
Grain	Fawcett Brown	0.5 kg *(2.6%)*	72 %	160
Grain	Barwiący	0.1 kg *(0.5%)*	55 %	1000
Grain	Płatki owsiane	1 kg *(5.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	East Kent Goldings	50 g	60 min	5.2 %
Boil	East Kent Goldings	50 g	30 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W-34/70	Lager	Slant	500 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min
Flavor	Śliwka wędzona	1000 g	Boil	15 min