

# Porter Bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **31**
- SRM **40.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 3.5 kg (36.8%) | 79 %  | 16   |
| Grain | Strzegom Wiedeński         | 4.5 kg (47.4%) | 79 %  | 10   |
| Grain | Weyermann Caramunich 3     | 1 kg (10.5%)   | 76 %  | 150  |
| Grain | Strzegom Barwiący          | 0.5 kg (5.3%)  | 68 %  | 1300 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 90 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |