Porter Bałtycki debiut

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **38**
- SRM **40.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg *(21.3%)*	79 %	10
Grain	Strzegom Monachijski typ II	2.5 kg *(53.2%)*	79 %	22
Grain	Strzegom Karmel 600	0.5 kg *(10.6%)*	68 %	601
Grain	Płatki owsiane	0.5 kg *(10.6%)*	60 %	3
Grain	Strzegom Czekoladowy jasny	0.2 kg *(4.3%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Oktawia	10 g	10 min	7.1 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	dark muscovado	100 g	Boil	10 min

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