

Porter bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **32**
- SRM **26.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (41.7%)	81 %	4
Grain	Strzegom Monachijski typ I	4 kg (47.6%)	79 %	16
Grain	Caraaroma	0.3 kg (3.6%)	78 %	400
Grain	Caramunich® typ I	0.3 kg (3.6%)	73 %	80
Grain	Weyermann - Carafa II	0.3 kg (3.6%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

Notes

- Receptura probna, do dopracowania
Apr 25, 2025, 10:00 PM