

Port Bałtyk

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **30**
- SRM **23.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.5 kg (76.9%)	81 %	4
Grain	Viking Czekoladowy jasny	0.1 kg (1.2%)	68 %	400
Grain	Weyermann - Carafa I	0.1 kg (1.2%)	70 %	690
Grain	Monachijski	0.6 kg (7.1%)	80 %	16
Grain	Strzegom Karmel 300	0.3 kg (3.6%)	70 %	299
Grain	Abbey Castle	0.4 kg (4.7%)	80 %	45
Grain	Strzegom Karmel 150	0.25 kg (3%)	75 %	150
Grain	Czekoladowy	0.2 kg (2.4%)	60 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	10.7 %