

## #16 Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **39**
- SRM **24.3**
- 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 **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (46%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.5%)	79 %	16
Grain	Strzegom Wiedeński	3 kg (34.5%)	79 %	10
Grain	Weyermann - Carafa I	0.2 kg (2.3%)	70 %	690
Grain	Weyermann - Caraamber	0.3 kg (3.4%)	75 %	65
Grain	Barwiący	0.2 kg (2.3%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Magnum	15 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech Irlandzki	10 g	Boil	5 min