

## #36 Porter Bałtycki

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **30.8**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (37.4%)	81 %	26
Grain	Strzegom Wiedeński	2 kg (22%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (22%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (11%)	79 %	22
Grain	Caraaroma	0.3 kg (3.3%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.3%)	68 %	1200
Grain	Carafa III	0.1 kg (1.1%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.6 %
Boil	Lublin (Lubelski)	30 g	5 min	3.9 %
Boil	mittelfruh	30 g	5 min	3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
w34/701	Lager	Slant	1 ml	---

### Notes

- Warzenie 24.01  
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