

#40 Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **30**
- SRM **35.5**
- Style **Baltic Porter**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Vienna Malt	5 kg (48.5%)	90 %	7
Grain	Strzegom Monachijski typ I	2 kg (19.4%)	90 %	16
Grain	Strzegom Monachijski typ II	2 kg (19.4%)	90 %	22
Grain	Fawcett - Pale Chocolate	0.4 kg (3.9%)	71 %	1200
Grain	Carahell	0.4 kg (3.9%)	77 %	26
Grain	Caramunich® typ I	0.25 kg (2.4%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.4%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1500 ml	Fermentum Mobile