

# Baltic Porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **51**
- SRM **30.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (47.6%)	81 %	4
Grain	Monachijski	0.3 kg (4.1%)	80 %	16
Grain	Vienna Malt	2 kg (27.2%)	78 %	8
Grain	Caraaroma	0.5 kg (6.8%)	78 %	400
Grain	Caramunich III	0.25 kg (3.4%)	73 %	150
Grain	Weyermann - Dehusked Carafa III	0.15 kg (2%)	70 %	1024
Grain	Oats, Flaked	0.4 kg (5.4%)	80 %	2
Grain	Fawcett - Brown	0.25 kg (3.4%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Boil	Styrian Golding	20 g	20 min	3.6 %
Boil	Marynka	4 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP810 - San Francisco Lager Yeast	Lager	Slant	200 ml	White Labs