

# BALTICPORTER

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **32**
- SRM **39.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (30.6%)	79 %	10
Grain	Strzegom Pilzneński	3 kg (30.6%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (20.4%)	79 %	22
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.1%)	81 %	53
Grain	Carafa II	0.5 kg (5.1%)	70 %	812
Grain	Jęczmień palony	0.1 kg (1%)	55 %	985
Grain	Caraaroma	0.3 kg (3.1%)	78 %	400
Grain	Special B Malt	0.2 kg (2%)	65.2 %	315
Grain	Special W Malt	0.2 kg (2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	105 g	54 min	4.3 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Korzeń lukrecji	10 g	Boil	10 min
Spice	Trawa żubrowa	20 g	Boil	10 min