

# Nosfer Baltic Porter

- Gravity **20.2 BLG**
- ABV ---
- IBU **49**
- SRM **34**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	--- %	---
Grain	Strzegom Monachijski typ II	0.7 kg (17.5%)	79 %	22
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30
Grain	Strzegom Karmel 600	0.3 kg (7.5%)	68 %	601
Grain	Carafa III	0.1 kg (2.5%)	70 %	1034
Grain	Strzegom Czekoladowy 400	0.1 kg (2.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W-34/70	Lager	Dry	11.5 g	Fermentis