

# Porter Bałtycki #1

- Gravity **24 BLG**
- ABV **11 %**
- IBU **35**
- SRM **25.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7.5 kg (73.5%)	79 %	10
Grain	Viking Pale Ale malt	1 kg (9.8%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.9%)	73 %	120
Grain	Strzegom Karmel 150	0.5 kg (4.9%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (4.9%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.2 kg (2%)	68 %	400

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP820 - Oktoberfest/Märzen Lager Yeast	Lager	Slant	1000 ml	White Labs