

Porter bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **32.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.26 kg (31.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2.66 kg (36.8%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.94 kg (13%) | 78 % | 4 |
| Grain | Caramel/Crystal Malt - 120L | 0.26 kg (3.6%) | 72 % | 236 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.8%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.26 kg (3.6%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.14 kg (1.9%) | 85 % | 3 |
| Grain | Caramunich® typ I | 0.5 kg (6.9%) | 73 % | 80 |