

# Porter bałtycki

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **30.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **49.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (35.6%)	79 %	22
Grain	Strzegom Wiedeński	5 kg (35.6%)	79 %	10
Grain	Weyermann Caramunich 3	1 kg (7.1%)	76 %	150
Grain	Caraaroma	0.7 kg (5%)	78 %	400
Grain	Briess - Chocolate Malt	0.25 kg (1.8%)	60 %	690
Grain	Chocolate Malt (UK)	0.1 kg (0.7%)	73 %	887
Grain	Viking Pale Ale malt	2 kg (14.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	45 min	11.5 %
Boil	Marynka	50 g	60 min	6.5 %