

Porter bałtycki

- 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 % |