

# PORTER BALTYCKI

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **35.4**
- 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 **85 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (47.4%)	80 %	16
Grain	Pilzneński	2.2 kg (23.2%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.3%)	68 %	400
Grain	Karmelowy Czerwony	0.5 kg (5.3%)	75 %	59
Grain	Strzegom Barwiący	0.3 kg (3.2%)	68 %	1300
Grain	Pszeniczny	1 kg (10.5%)	85 %	4
Grain	cookie	0.5 kg (5.3%)	80 %	50