

# Porter Bałtycki

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **32**
- SRM **34.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.5 kg (37.5%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10
Grain	Pilzneński	0.25 kg (6.2%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	0.2 kg (5%)	80 %	45
Grain	Strzegom Monachijski typ II	0.25 kg (6.2%)	79 %	22
Grain	Żytni	0.2 kg (5%)	85 %	8
Grain	Weyermann - Carapils	0.2 kg (5%)	78 %	4
Grain	Special B Malt	0.2 kg (5%)	65.2 %	315
Grain	Carafa II special	0.1 kg (2.5%)	70 %	812
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp925	Lager	Slant	200 ml	---