

# Porter Bałtycki

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **35**
- SRM **27.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **240 liter(s)**
- Trub loss **10 %**
- Size with trub loss **264 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **331.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **215 liter(s)**
- Total mash volume **301 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	36 kg (41.9%)	81 %	4
Grain	Monachijski	36 kg (41.9%)	100 %	20
Grain	karmel 120	2 kg (2.3%)	80 %	120
Grain	karmel 400	3 kg (3.5%)	80 %	400
Grain	Barwiący	1 kg (1.2%)	55 %	1400
Grain	Czekoladowy	1.5 kg (1.7%)	60 %	900
Grain	aromatyczny	3.5 kg (4.1%)	70 %	280
Grain	Melanoiden Malt	3 kg (3.5%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	500 g	60 min	6.3 %
Boil	Tradition	400 g	30 min	6.3 %
Whirlpool	Hersbrucker	1000 g	5 min	4.7 %