

# Porter Bałtycki

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **33**
- SRM **27.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (38.5%)	79 %	10
Grain	Strzegom Monachijski typ II	5 kg (38.5%)	79 %	22
Grain	Strzegom Karmel 300	1 kg (7.7%)	70 %	299
Grain	Special B Malt	1 kg (7.7%)	65.2 %	315
Grain	Weyermann Caramunich 3	1 kg (7.7%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spalt	25 g	30 min	6.3 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Boil	Hallertau Mittelfruh	25 g	15 min	4.1 %
Boil	Hersbrucker	29 g	60 min	3.9 %
Boil	Polaris	12 g	60 min	20.8 %
Whirlpool	Styrian Golding	20 g	15 min	3.4 %