

Porter Bałtycki

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **51**
- SRM **54.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **47.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Wiedeński | 3 kg (28.3%) | 79 % | 7 |
| Grain | Viking Monachijski typ I | 2.5 kg (23.6%) | 79 % | 16 |
| Grain | Viking Monachijski typ II | 1 kg (9.4%) | 79 % | 22 |
| Grain | Viking karmelowy 150 | 0.5 kg (4.7%) | 75 % | 150 |
| Grain | Viking karmelowy 30 | 0.5 kg (4.7%) | 75 % | 30 |
| Grain | Viking Czekoladowy ciemny | 0.3 kg (2.8%) | 67 % | 900 |
| Grain | Weyermann Caraaroma | 0.5 kg (4.7%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.5 kg (4.7%) | 70 % | 837 |
| Grain | Weyermann - Carafa Special I | 0.5 kg (4.7%) | 70 % | 900 |
| Grain | Weyermann zakwaszający | 0.3 kg (2.8%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (4.7%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (4.7%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 10 min | 4 % |
| Aroma (end of boil) | Książęcy | 50 g | 10 min | 7.2 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 50 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |