

# Porter Bałtycki 21

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **28**
- SRM **22.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **600 liter(s)**
- Trub loss **5 %**
- Size with trub loss **630 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **698.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **757.5 liter(s)**
- Total mash volume **1010 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	90 kg (35.6%)	79 %	10
Grain	Strzegom Pilzneński	80 kg (31.7%)	80 %	4
Grain	Strzegom Czekoladowy 400	12.5 kg (5%)	68 %	400
Grain	Carafa III	2 kg (0.8%)	70 %	1034
Grain	Viking Malt Wędzony Czereśnią	4 kg (1.6%)	82 %	10
Grain	Czekoladowy	2 kg (0.8%)	60 %	788
Grain	Monachijski	50 kg (19.8%)	80 %	16
Grain	Płatki owsiane	12 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	650 g	60 min	10 %
Aroma (end of boil)	Lubelski	500 g	15 min	3 %
Boil	Lublin (Lubelski)	400 g	60 min	4 %
Aroma (end of boil)	Marynka	300 g	15 min	10 %