

# Porter Bałtycki

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **39**
- SRM **40.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński          | 2.5 kg (52.6%) | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I  | 1 kg (21.1%)   | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (10.5%) | 79 %  | 22   |
| Grain | Caraaroma                   | 0.2 kg (4.2%)  | 75 %  | 300  |
| Grain | Strzegom Karmel 600         | 0.25 kg (5.3%) | 68 %  | 600  |
| Grain | Czekoladowy                 | 0.3 kg (6.3%)  | 60 %  | 1000 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 20 g   | 60 min | 10 %       |
| Boil    | Premiant | 15 g   | 40 min | 6.6 %      |

## Yeasts

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

## Extras

| Type   | Name                   | Amount | Use for   | Time      |
|--------|------------------------|--------|-----------|-----------|
| Flavor | Płatki Sherry Olorosso | 50 g   | Secondary | 30 day(s) |