

Porter Bałtycki

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **30**
- SRM **24.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **55.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **63.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	10 kg (51.3%)	80.5 %	2
Grain	Monachijski	5 kg (25.6%)	80 %	16
Grain	Biscuit Malt	2 kg (10.3%)	79 %	45
Liquid Extract	WES ekstrakt słodowy jasny	1.3 kg (6.7%)	80 %	45
Grain	Carafa II	0.6 kg (3.1%)	70 %	812
Grain	Carafa III	0.1 kg (0.5%)	70 %	1034
Grain	Carabelge	0.5 kg (2.6%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	50 g	60 min	7 %
Boil	Savinjski Golding	35 g	30 min	3.5 %
Boil	Puławski	25 g	30 min	4.3 %
Boil	Oktawia	34 g	45 min	7.1 %
Aroma (end of boil)	Książęcy	50 g	5 min	7 %
Boil	Puławski	20 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Slant	500 ml	Gozdawa