

# Porter Bałtycki

- Gravity **13.2 BLG**
- ABV ---
- IBU **48**
- SRM **26.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (33.3%)	79 %	22
Grain	Strzegom Wiedeński	0.8 kg (13.3%)	79 %	10
Grain	Strzegom Karmel 30	0.25 kg (4.2%)	75 %	30
Grain	Strzegom Karmel 150	0.25 kg (4.2%)	75 %	150
Grain	Strzegom Barwiący	0.1 kg (1.7%)	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.7%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Sybilla	50 g	5 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre