

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 |