

# Porter Bałtycki

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **24**
- SRM **29.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (46.7%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (33.3%)	79 %	16
Grain	Strzegom Karmel 150	0 kg	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Sugar	cukier	1 kg (13.3%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %