

Porter Bałtycki

- 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 % |