

## Porter Bałtycki #5

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **45**
- SRM **31.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **5 %**
- Size with trub loss **178.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **208.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **190.4 liter(s)**
- Total mash volume **260.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	25 kg (35.5%)	80 %	5
Grain	Strzegom Monachijski typ I	20 kg (28.4%)	79 %	16
Grain	Czekoladowy żytni	5 kg (7.1%)	68 %	400
Grain	CHÂTEAU specjal B	7.5 kg (10.6%)	80 %	320
Grain	Abbey Malt Weyermann	5 kg (7.1%)	75 %	45
Grain	zakwaszający	1 kg (1.4%)	80 %	10
Grain	Strzegom Wiedeński	7 kg (9.9%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	300 g	10 min	7 %
Boil	Marynka	500 g	60 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	2000 ml	Fermentis