

## porter bałtycki

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **37**
- SRM **33.4**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (38.5%)	79 %	10
Grain	Strzegom Monachijski typ I	2 kg (25.6%)	79 %	16
Grain	Strzegom Karmel 300	0.4 kg (5.1%)	70 %	299
Grain	Strzegom Karmel 150	0.4 kg (5.1%)	75 %	100
Grain	Carafa II specjal	0.3 kg (3.8%)	70 %	812
Grain	Strzegom Pilzneński	1.5 kg (19.2%)	80 %	4
Grain	Special B Malt	0.2 kg (2.6%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	14 g	60 min	13 %
Boil	Marynka	25 g	60 min	9 %