

# Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **36**
- SRM **50.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 Pilzneński	3 kg (31.6%)	80 %	4
Grain	Monachijski	3 kg (31.6%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (10.5%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.25 kg (2.6%)	75 %	30
Grain	Strzegom Karmel 150	0.25 kg (2.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.1%)	68 %	1200
Grain	Strzegom Barwiący	0.1 kg (1.1%)	68 %	1300
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (17.9%)	90 %	621

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Sybilla	50 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa	Lager	Slant	1000 ml	---