

# Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **64**
- SRM **35.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **31.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (44.1%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (22%)	79 %	22
Grain	Monachijski	1.5 kg (16.5%)	80 %	16
Grain	Fawcett - Brown	0.5 kg (5.5%)	72 %	180
Grain	Chocolate Malt (UK)	0.25 kg (2.8%)	73 %	1200
Grain	Fawcett - Pale Chocolate	0.5 kg (5.5%)	71 %	600
Grain	Strzegom Wiedeński	0.33 kg (3.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Marynka	50 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Liquid	1000 ml	Danstar

## Notes

- Po zacieraniu - 23 Blg  
Po wysłodzeniu - 19 Blg  
Po warzeniu - 21,6 Blg  
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