

## 146 Milk Porter Bałtycki

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **27**
- SRM **25.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (32.3%)	80 %	4
Grain	Strzegom Wiedeński	3 kg (32.3%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (10.8%)	79 %	16
Grain	Caraaroma® Weyermann	0.3 kg (3.2%)	78 %	400
Grain	Fawcett - Brown	0.3 kg (3.2%)	72 %	180
Grain	Pszeniczny	0.3 kg (3.2%)	85 %	4
Grain	Fawcett - Pale Chocolate	0.3 kg (3.2%)	71 %	600
Grain	Carafa® Special Weyermann	0.1 kg (1.1%)	70 %	1034
Sugar	Laktoza	1 kg (10.8%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	17 g	50 min	15.8 %
Boil	Warrior	10 g	50 min	14.7 %
Boil	Hallertau	17 g	20 min	5.4 %
Boil	Hallertau	15 g	1 min	5.4 %