

30 porter bałtycki v2

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **33**
- SRM **115.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **41.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (48.5%)	81 %	4
Grain	Jęczmień palony	0.3 kg (2.9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	3 kg (29.1%)	68 %	1200
Grain	Karmelowy Pszeniczny Strzegom	2 kg (19.4%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis