

#36 Porter Bałtycki

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **30.8**

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 **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Liquid Extract | Bruntal | 3.4 kg (37.4%) | 81 % | 26 |
| Grain | Strzegom Wiedeński | 2 kg (22%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (22%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (11%) | 79 % | 22 |
| Grain | Caraaroma | 0.3 kg (3.3%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.3%) | 68 % | 1200 |
| Grain | Carafa III | 0.1 kg (1.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.6 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 3.9 % |
| Boil | mittelfruh | 30 g | 5 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|-------|-------|--------|------------|
| w34/701 | Lager | Slant | 1 ml | --- |

Notes

- Warzenie 24.01
Jan 24, 2019, 5:07 PM