

## #8 Porter Bałtycki

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU ---
- SRM **34.4**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **37.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.75 kg (35%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (9.3%)	79 %	10
Grain	Caraaroma	0.5 kg (4.7%)	78 %	400
Grain	Cookie malt	1 kg (9.3%)	72 %	50
Grain	Carahell	1 kg (9.3%)	77 %	26
Grain	Viking melanoidynowy	0.25 kg (2.3%)	75 %	60
Grain	Strzegom pszenica prażona	0.15 kg (1.4%)	70 %	1000
Grain	Weyermann - Carafa II	0.1 kg (0.9%)	70 %	837
Grain	Weyermann - Carapils	0.25 kg (2.3%)	78 %	4
Grain	Caramel/Crystal Malt - 10L	0.5 kg (4.7%)	75 %	10
Grain	Simpsons - Golden Naked Oats	0.5 kg (4.7%)	73 %	20
Grain	Strzegom Barwiący	0.2 kg (1.9%)	68 %	1300
Grain	Pilzneński	1.5 kg (14%)	81 %	4