

# Baltic Porter #1

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **20**
- SRM **28**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **58.8 liter(s)**
- Total mash volume **78.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (51%)	80 %	5
Grain	Strzegom Monachijski typ II	4 kg (20.4%)	79 %	22
Grain	Strzegom Monachijski typ I	0.6 kg (3.1%)	79 %	16
Grain	Viking Wheat Malt	2 kg (10.2%)	83 %	5
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (1.5%)	73 %	120
Grain	Weyermann Caramunich 3	0.3 kg (1.5%)	76 %	150
Grain	Carafa III	0.3 kg (1.5%)	70 %	1034
Grain	Strzegom Czekoladowy jasny	0.3 kg (1.5%)	68 %	400
Grain	Strzegom jęczmień prażony	0.3 kg (1.5%)	68 %	1050
Grain	Weyermann - Carawheat	0.5 kg (2.6%)	77 %	110
Grain	Enzymatyczny	1 kg (5.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Puławski	30 g	60 min	4.3 %
Boil	Marynka	30 g	60 min	10 %