

Baltic Porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **51**
- SRM **30.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Pilzneński | 3.5 kg (47.6%) | 81 % | 4 |
| Grain | Monachijski | 0.3 kg (4.1%) | 80 % | 16 |
| Grain | Vienna Malt | 2 kg (27.2%) | 78 % | 8 |
| Grain | Caraaroma | 0.5 kg (6.8%) | 78 % | 400 |
| Grain | Caramunich III | 0.25 kg (3.4%) | 73 % | 150 |
| Grain | Weyermann - Dehusked Carafa III | 0.15 kg (2%) | 70 % | 1024 |
| Grain | Oats, Flaked | 0.4 kg (5.4%) | 80 % | 2 |
| Grain | Fawcett - Brown | 0.25 kg (3.4%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.8 % |
| Boil | Styrian Golding | 20 g | 20 min | 3.6 % |
| Boil | Marynka | 4 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|-------|--------|------------|
| WLP810 - San Francisco Lager Yeast | Lager | Slant | 200 ml | White Labs |