

# Baltic porter v1.0

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **50**
- SRM **32.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (34.6%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (23.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (23.6%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Castle Cafe	0.2 kg (3.1%)	75.5 %	480
Grain	Special B Malt	0.2 kg (3.1%)	65.2 %	315
Grain	Żytni	0.2 kg (3.1%)	85 %	8
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Czekoladowy	0.1 kg (1.6%)	60 %	800
Grain	Jęczmień palony	0.05 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7 %
Boil	Magnum	12 g	60 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zamiast Caraaroma dałem Special B  
Czekoladowy jasny to Castle Malting Chateau Cafe 450EBC  
*Jan 29, 2025, 4:31 PM*