

Bałycki Porter

- Gravity **22.7 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **39.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3 kg (34.3%) | 79 % | 22 |
| Grain | Strzegom Pale Ale | 3 kg (34.3%) | --- % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (11.4%) | --- % | 4 |
| Grain | Strzegom pszeniczny | 0.5 kg (5.7%) | --- % | 6 |
| Grain | Carafa II | 0.5 kg (5.7%) | 70 % | 812 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (2.9%) | 71 % | 600 |
| Grain | Weyermann Specjal W | 0.5 kg (5.7%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 40 g | Fermentis |