

# porter bałtycki

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **35**
- SRM **36.5**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (29.7%)	79 %	10
Grain	Strzegom Monachijski typ I	2.5 kg (24.8%)	79 %	16
Grain	Weyermann - Carafa I	0.5 kg (5%)	70 %	900
Grain	caramel aromatic viking	0.6 kg (5.9%)	73 %	180
Grain	Strzegom Pilzneński	3 kg (29.7%)	80 %	4
Grain	Caraaroma	0.5 kg (5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	10 %