

# Porter Bałtycki

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **22.2**
- 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **38.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (46.5%)	79 %	10
Grain	Strzegom Monachijski typ II	4 kg (46.5%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (3.5%)	70 %	299
Grain	Fawcett - Pale Chocolate	0.3 kg (3.5%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	4.5 %
Boil	ekuanot usa	50 g	5 min	13.5 %