

Porter bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU ---
- SRM **70.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (30%)	79 %	10
Grain	Monachijski	3 kg (30%)	80 %	16
Grain	BESTMALZ - Best Pilsen	2 kg (20%)	80.5 %	4
Grain	pszeniczny	1 kg (10%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (5%)	73 %	1001
Grain	Weyermann - Carafa II	0.5 kg (5%)	70 %	837