

# Porter Bałtycki

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **26**
- SRM **23.2**
- 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 **25.3 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	Munich Malt	2.5 kg (39.4%)	80 %	18
Grain	Pilzneński	3 kg (47.2%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.9%)	73 %	120
Grain	Weyermann - Chocolate Wheat	0.35 kg (5.5%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	45 g	60 min	5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis