

## Porter bałtycki

---

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **44.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (26.3%)	80 %	16
Grain	Strzegom Wiedeński	2.9 kg (38.2%)	79 %	10
Grain	Abbey Malt Weyermann	0.8 kg (10.5%)	75 %	45
Grain	Caraaroma	0.4 kg (5.3%)	78 %	400
Grain	Oats, Flaked	0.6 kg (7.9%)	80 %	2
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.9%)	73 %	120
Grain	Carafa Special II	0.2 kg (2.6%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.6%)	68 %	1200
Grain	Special B Malt	0.2 kg (2.6%)	65.2 %	315