

# Porter Bałtycki

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **45**
- SRM **34**
- Style **Baltic Porter**

## 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 **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (33.3%)	79 %	10
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (19%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (28.6%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (9.5%)	79 %	22
Grain	Caraaroma	0.4 kg (3.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.8%)	68 %	1200
Grain	Viking Wędzony torfem	0.2 kg (1.9%)	81 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	7 %
Boil	Marynka	30 g	60 min	7.8 %
Boil	Lublin (Lubelski)	20 g	15 min	4.3 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70 Fermentis	Lager	Slant	500 ml	---