

Porter Bałtycki

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU ---
- SRM **31.8**
- 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 **5 liter(s) / kg**
- Mash size **59.5 liter(s)**
- Total mash volume **71.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (42%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (25.2%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (8.4%)	79 %	22
Grain	Caramunich® typ I	1 kg (8.4%)	73 %	80
Grain	Carahell	0.3 kg (2.5%)	77 %	26
Grain	Płatki owsiane	0.5 kg (4.2%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (3.4%)	60 %	4
Grain	Caraaroma	0.5 kg (4.2%)	1 %	400
Grain	Carafa III	0.2 kg (1.7%)	1 %	1034