

# Porter Bałtycki 2018

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **34**
- SRM **28.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (36.6%)	79 %	10
Grain	Strzegom Monachijski typ II	3 kg (36.6%)	79 %	25
Grain	Strzegom Monachijski typ I	1 kg (12.2%)	79 %	14
Grain	Oats, Flaked	0.4 kg (4.9%)	80 %	2
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.4%)	74 %	788
Grain	Fawcett - Czekoladowy	0.2 kg (2.4%)	73 %	1001
Grain	Karmelowy Ciemny	0.2 kg (2.4%)	80 %	150
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	700 ml	Fermentum Mobile

## Notes

- Słody ciemne na 5min przed końcem zacierania. Fermentacja w 6-8C około 2-3 miesiące.  
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