

Porter Bałtycki 22 BLG

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **40**
- SRM **28.9**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3.8 kg (47.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (37.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.35 kg (4.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 400 | 0.45 kg (5.6%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Marynka | 35 g | 83 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| m 76 | Lager | Slant | 180 ml | --- |