

Porter Bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **11**
- SRM **31**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ I | 2 kg (16.1%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 2 kg (16.1%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 5 kg (40.3%) | 79 % | 10 |
| Grain | Biscuit Malt | 1 kg (8.1%) | 79 % | 45 |
| Grain | Carafa III | 0.2 kg (1.6%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (0.8%) | 68 % | 1200 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg (8.1%) | 79 % | 130 |
| Grain | Jęczmień palony | 0.1 kg (0.8%) | 55 % | 985 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (8.1%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 120 ml | Fermentum Mobile |