

# Porter Bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **29**
- SRM **28.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **34.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.95 kg (19%)	79 %	10
Grain	Monachijski	5 kg (48.7%)	80 %	16
Grain	Pilzneński	2.08 kg (20.3%)	81 %	4
Grain	Strzegom Karmel 300	0.2 kg (1.9%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.9%)	68 %	400
Grain	Brown Malt (British Chocolate)	0.1 kg (1%)	70 %	128
Grain	Caraaroma	0.11 kg (1.1%)	78 %	400
Grain	Płatki owsiane	0.244 kg (2.4%)	85 %	3
Adjunct	Strzegom Czekoladowy 1200	0.2 kg (1.9%)	68 %	1202
Adjunct	Barwiący	0.08 kg (0.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	60 g	60 min	7 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Slant	150 ml	---