

## Porter Bałtycki #5

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **34**
- SRM **32.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **160 liter(s)**
- Trub loss **5 %**
- Size with trub loss **168 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **196.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **190.4 liter(s)**
- Total mash volume **260.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	25 kg (35.5%)	80 %	5
Grain	Strzegom Monachijski typ I	20 kg (28.4%)	79 %	16
Grain	Czekoladowy żytni	5 kg (7.1%)	68 %	400
Grain	CHÂTEAU specjal B	7.5 kg (10.6%)	80 %	320
Grain	Abbey Malt Weyermann	5 kg (7.1%)	75 %	45
Grain	zakwaszający	1 kg (1.4%)	80 %	10
Grain	Strzegom Wiedeński	7 kg (9.9%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	300 g	10 min	7 %
Boil	Sybilla	250 g	5 min	7 %
Boil	Marynka	300 g	60 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	2000 ml	Fermentis