

Porter Bałtycki

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **40**
- SRM **25.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.5 kg (26.6%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 2 kg (21.3%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 2 kg (21.3%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (4.3%) | 72 % | 236 |
| Grain | colorado honig | 1 kg (10.6%) | 75 % | 8 |
| Grain | Colorado Crystal | 0.5 kg (5.3%) | 79 % | 25 |
| Grain | Aromatic Malt | 0.3 kg (3.2%) | 75 % | 200 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (2.1%) | 71 % | 600 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (5.3%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Boil | Sybilla | 50 g | 5 min | 3.5 % |