

# Porter Bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **33**
- SRM **38.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (33%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (11%)	79 %	22
Grain	Karmelowy żytni Strzegom	1.5 kg (16.5%)	75 %	150
Grain	Strzegom Monachijski typ I	1 kg (11%)	79 %	16
Grain	Czekoladowy	0.2 kg (2.2%)	60 %	788
Grain	Carafa II	0.4 kg (4.4%)	70 %	812
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.5%)	73 %	120
Grain	Casle Malting Whisky Nature	1.5 kg (16.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Marynka	35 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	25 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Flavor	suska sechlońska macerowana w rumie	1000 g	Secondary	14 day(s)