

# Porter Bałtycki

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **29**
- SRM **37.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (61.7%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (24.7%)	79 %	10
Grain	Caramel Aromatic Viking	0.2 kg (2.5%)	75 %	180
Grain	Caraaroma	0.3 kg (3.7%)	78 %	400
Grain	crystal 160	0.2 kg (2.5%)	73 %	160
Grain	Weyermann - Carafa II	0.3 kg (3.7%)	70 %	837
Grain	Słód pszeniczny czekoladowy	0.1 kg (1.2%)	72 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	60 g	Fermentis

## Notes

- whirlfloc na ostatnie 10 min wyszło 20 litrów - 20 Blg  
*Oct 25, 2018, 7:45 AM*