

# Porter Bałtycki

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **23**
- SRM **31.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **17.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **12.5 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.85 kg (35.4%)	81 %	4
Grain	Strzegom Monachijski typ I	1.75 kg (21.7%)	79 %	16
Grain	Viking Pale Ale malt	1.35 kg (16.8%)	80 %	5
Grain	Strzegom Wiedeński	0.6 kg (7.5%)	79 %	10
Grain	Weyermann - Carapils	0.15 kg (1.9%)	78 %	4
Grain	Weyermann - Dehusked Carafa III	0.2 kg (2.5%)	70 %	1400
Grain	Karmelowy jasny Steinbach 30	0.2 kg (2.5%)	75 %	30
Grain	Strzegom Karmel 300	0.4 kg (5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.15 kg (1.9%)	68 %	400
Grain	Płatki owsiane	0.4 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Slant	300 ml	---