

# Porter Bałtycki A&K

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **34**
- SRM **39.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **6 %/h**
- Boil size **61.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **72 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	9 kg (37.5%)	78 %	8
Grain	Strzegom Monachijski typ II	9 kg (37.5%)	79 %	22
Grain	Strzegom Karmel 30	2 kg (8.3%)	75 %	30
Grain	Pszeniczny	1 kg (4.2%)	85 %	4
Grain	Strzegom Czekoladowy ciemny	1 kg (4.2%)	68 %	1200
Grain	Strzegom Karmel 600	1 kg (4.2%)	68 %	601
Grain	Jęczmień niesłodowany	1 kg (4.2%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	90 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	20 min	4 %
Aroma (end of boil)	Northdown	30 g	2 min	8.2 %