

# Porter Bałtycki Drugi

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **29**
- SRM **51.5**
- 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 **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	5 kg (73.4%)	82 %	6.5
Grain	Karmelowy	0.45 kg (6.6%)	60 %	600
Grain	Czekoladowy	0.4 kg (5.9%)	60 %	800
Grain	Extra black	0.46 kg (6.8%)	65 %	1400
Grain	Monachijski	0.5 kg (7.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	90 min	4.5 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis