Porter Bałtycki

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **51**
- SRM **54.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.1 liter(s)**
- Total mash volume **47.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wiedeński	3 kg *(28.3%)*	79 %	7
Grain	Viking Monachijski typ I	2.5 kg *(23.6%)*	79 %	16
Grain	Viking Monachijski typ II	1 kg *(9.4%)*	79 %	22
Grain	Viking karmelowy 150	0.5 kg *(4.7%)*	75 %	150
Grain	Viking karmelowy 30	0.5 kg *(4.7%)*	75 %	30
Grain	Viking Czekoladowy ciemny	0.3 kg *(2.8%)*	67 %	900
Grain	Weyermann Caraaroma	0.5 kg *(4.7%)*	78 %	400
Grain	Weyermann - Carafa II	0.5 kg *(4.7%)*	70 %	837
Grain	Weyermann - Carafa Special I	0.5 kg *(4.7%)*	70 %	900
Grain	Weyermann zakwaszający	0.3 kg *(2.8%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(4.7%)*	60 %	3
Grain	płatki jęczmienne	0.5 kg *(4.7%)*	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %
Aroma (end of boil)	Książęcy	50 g	10 min	7.2 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	10 min	4.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis