

BAŁTYK

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **34**
- SRM **29.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (31.5%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (31.5%)	79 %	10
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (15.7%)	80 %	4
Grain	Cara Gold	0.25 kg (3.9%)	75 %	120
Grain	Weyermann - Chocolate Rye	0.1 kg (1.6%)	20 %	493
Grain	Caste Malting coffee	0.5 kg (7.9%)	--- %	500
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5 %
Boil	Ekuanot	15 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis