

Porter Bałtycki #1

- Gravity **24 BLG**
- ABV **11 %**
- IBU **35**
- SRM **25.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 7.5 kg (73.5%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1 kg (9.8%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (4.9%) | 73 % | 120 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.9%) | 75 % | 150 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.9%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|-------|---------|------------|
| WLP820 - Oktoberfest/Märzen Lager Yeast | Lager | Slant | 1000 ml | White Labs |