

# Porter Bałtycki

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **45**
- SRM **46.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (39.8%)	81 %	4
Grain	Golden Ale	3.5 kg (39.8%)	80 %	14
Grain	Caramel Aromatic	0.7 kg (8%)	75 %	180
Grain	Abbey Castle	0.35 kg (4%)	80 %	45
Grain	Weyermann Specjal W	0.25 kg (2.8%)	68 %	300
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.4%)	68 %	1200
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.1%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Marynka	25 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1 ml	Fermentis