

# Porter Bałtycki

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- Gravity **23.8 BLG**
- ABV ---
- IBU **36**
- SRM **38.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **32.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (32.6%)	79 %	16
Grain	Strzegom Pale Ale	5 kg (54.3%)	79 %	6
Grain	Strzegom Karmel 150	1 kg (10.9%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.2%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	junga	25 g	15 min	12 %
Boil	junga	25 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis