

# Porter Bałtycki 22 BLG

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **40**
- SRM **28.9**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (47.5%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (37.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (4.4%)	75 %	30
Grain	Strzegom Karmel 600	0.4 kg (5%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.45 kg (5.6%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	35 g	83 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m 76	Lager	Slant	180 ml	---