

# Porter Bałtycki

- Gravity **23.1 BLG**
- ABV ---
- IBU **43**
- SRM **75.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **46 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **47.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (30.1%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (22.6%)	79 %	10
Grain	Monachijski	3 kg (22.6%)	80 %	16
Grain	Cara-Pils/Dextrine	1 kg (7.5%)	72 %	4
Grain	Caraaroma	0.5 kg (3.8%)	78 %	400
Grain	Czekoladowy	0.5 kg (3.8%)	60 %	788
Grain	Barwiący	0.5 kg (3.8%)	55 %	985
Adjunct	Pszenica niesłodowana	0.4 kg (3%)	75 %	3
Grain	Płatki owsiane	0.4 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Marynka	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	23 g	---