

# porter bałtycki

- Gravity **23.1 BLG**
- ABV ---
- IBU **40**
- SRM **31.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (32.3%)	79 %	10
Grain	Strzegom Monachijski typ I	3 kg (32.3%)	79 %	16
Grain	Strzegom Monachijski typ II	0.6 kg (6.5%)	79 %	22
Grain	Strzegom Pilzneński	1.5 kg (16.1%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.2%)	68 %	1200
Grain	Strzegom Karmel 300	0.4 kg (4.3%)	70 %	299
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	36.67 g	60 min	10 %
Boil	Lublin (Lubelski)	31.43 g	30 min	4 %
Boil	Lomik	31.43 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale	Lager	Slant	1047.62 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszona śliwka	419.05 g	Boil	15 min