

# Porter\_Bałycki

- Gravity **22 BLG**
- ABV ---
- IBU **28**
- SRM **38.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (41.3%)	80 %	5
Grain	Munich Malt	1.5 kg (23.8%)	80 %	18
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10
Grain	Czekoladowy	0.4 kg (6.3%)	60 %	788
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Caraaroma	0.2 kg (3.2%)	78 %	400
Grain	Biscuit Malt	0.2 kg (3.2%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Sybilla	20 g	1 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	20 g	Fermentis