

Porter Bałtycki

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **39**
- SRM **40.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (52.6%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (21.1%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (10.5%)	79 %	22
Grain	Caraaroma	0.2 kg (4.2%)	75 %	300
Grain	Strzegom Karmel 600	0.25 kg (5.3%)	68 %	600
Grain	Czekoladowy	0.3 kg (6.3%)	60 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Premiant	15 g	40 min	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Sherry Olorosso	50 g	Secondary	30 day(s)