

# Porter Bałtycki

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **40**
- SRM **25.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2.5 kg (26.6%) | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 2 kg (21.3%)   | 79 %  | 10  |
| Grain | Viking Pale Ale malt        | 2 kg (21.3%)   | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 120L | 0.4 kg (4.3%)  | 72 %  | 236 |
| Grain | colorado honig              | 1 kg (10.6%)   | 75 %  | 8   |
| Grain | Colorado Crystal            | 0.5 kg (5.3%)  | 79 %  | 25  |
| Grain | Aromatic Malt               | 0.3 kg (3.2%)  | 75 %  | 200 |
| Grain | Fawcett - Pale Chocolate    | 0.2 kg (2.1%)  | 71 %  | 600 |
| Grain | Weyermann Caramunich 3      | 0.5 kg (5.3%)  | 76 %  | 150 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |
| Boil    | Sybilla | 50 g   | 5 min  | 3.5 %      |