

# 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 %