

# Porter Bałtycki

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **31**
- SRM **40.8**

## 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 **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.5 kg (36.8%)	79 %	16
Grain	Strzegom Wiedeński	4.5 kg (47.4%)	79 %	10
Grain	Weyermann Caramunich 3	1 kg (10.5%)	76 %	150
Grain	Strzegom Barwiący	0.5 kg (5.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	90 min	10 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %