

# Porter Bałtycki

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **52**
- SRM **48.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (47.1%)	79 %	22
Grain	Viking Pilsner malt	2 kg (23.5%)	82 %	4
Grain	Weyermann - diastatyczny	0.5 kg (5.9%)	80 %	2.5
Grain	Weyermann Caramunich 3	0.8 kg (9.4%)	76 %	150
Grain	Weyermann - Carapils	0.4 kg (4.7%)	78 %	4
Grain	Weyermann - Carafa III	0.4 kg (4.7%)	70 %	1024
Grain	Strzegom Czekoladowy 1200	0.4 kg (4.7%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Boil	Sybilla	10 g	60 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	600 ml	Fermentis