

# Porter Bałtycki

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **21**
- SRM **24.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.7 kg (43.5%)	79 %	16
Grain	Strzegom Pilzneński	2.5 kg (40.3%)	80 %	4
Grain	Strzegom Karmel 300	0.4 kg (6.5%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.6%)	68 %	1202
Grain	Płatki owsiane	0.5 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	50 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier	200 g	Boil	10 min