

## Porter bałtycki (GR)

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **28**
- SRM **23**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

### Fermentables

| Type  | Name                                     | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Słód pilzneński<br>VIKING MALT           | 2 kg (21.4%)   | 80 %  | 4   |
| Grain | Strzegom<br>Monachijski typ II           | 3 kg (32.1%)   | 79 %  | 22  |
| Grain | Strzegom Karmel<br>150                   | 0.5 kg (5.3%)  | 75 %  | 150 |
| Grain | Strzegom Karmel<br>600                   | 0.25 kg (2.7%) | 68 %  | 601 |
| Grain | Jęczmień palony                          | 0.1 kg (1.1%)  | 55 %  | 985 |
| Grain | Płatki owsiane                           | 0.5 kg (5.3%)  | 85 %  | 3   |
| Grain | Strzegom Wiedeński                       | 2 kg (21.4%)   | 79 %  | 10  |
| Grain | Grodziski<br>pszeniczny wędzony<br>dębem | 1 kg (10.7%)   | 80 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 20 g   | 60 min | 10 %       |
| Aroma (end of boil) | Puławski | 50 g   | 15 min | 7.2 %      |

### Yeasts

| Name                        | Type  | Form | Amount | Laboratory |
|-----------------------------|-------|------|--------|------------|
| Gozdawa German<br>Lager W35 | Lager | Dry  | 15 g   | Gozdawa    |