

# Porter Bałtycki GST

- Gravity **18.7 BLG**
- ABV ---
- IBU **53**
- SRM **44.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (42.9%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22
Grain	Weyermann - Caraamunich	1 kg (14.3%)	70 %	130
Grain	Caraaroma	0.5 kg (7.1%)	78 %	400
Grain	Strzegom Czekoladowy jasny	0.5 kg (7.1%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	350 ml	Fermentis