

Porter bałtycki - kolejne podejście

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **35**
- SRM **36**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	7 kg (43.8%)	80 %	16
Grain	Strzegom Wiedeński	4.8 kg (30%)	79 %	10
Grain	Abbey Malt Weyermann	1 kg (6.3%)	75 %	45
Grain	Caraaroma	0.8 kg (5%)	78 %	400
Grain	Oats, Flaked	0.8 kg (5%)	80 %	2
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (3.8%)	73 %	120
Grain	Special B Malt	0.4 kg (2.5%)	65.2 %	315
Grain	Carafa Special II	0.2 kg (1.3%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.3%)	68 %	1100
Grain	BESTMALZ - Best Melanoidin	0.2 kg (1.3%)	75 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	80 g	60 min	7.7 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %