

Porter bałtycki zacieranie

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **23**
- SRM **26.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 10 kg (78.1%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 1.2 kg (9.4%) | 75 % | 30 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (2.3%) | 73 % | 120 |
| Grain | Strzegom Monachijski typ II | 1 kg (7.8%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (2.3%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 9.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 3 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 500 ml | Fermentis |