

133 Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **33**
- SRM **29.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (44.9%)	79 %	10
Grain	Strzegom Monachijski typ I	4 kg (44.9%)	79 %	16
Grain	Pszeniczny Czekoladowy - Wayermann	0.3 kg (3.4%)	73 %	1000
Grain	Caraaroma® Weyermann	0.3 kg (3.4%)	78 %	400
Grain	Fawcett - Brown	0.3 kg (3.4%)	72 %	180

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	7 g	60 min	15.8 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Hallertau	20 g	20 min	5.4 %
Boil	Hallertau	20 g	1 min	5.4 %