

145 Porter Bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **29**
- SRM **24.8**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **35 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 4 kg (43.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 4 kg (43.5%) | 79 % | 16 |
| Grain | Caraaroma® Weyermann | 0.3 kg (3.3%) | 78 % | 400 |
| Grain | Fawcett - Brown | 0.3 kg (3.3%) | 72 % | 180 |
| Grain | Pszeniczny | 0.3 kg (3.3%) | 85 % | 4 |
| Grain | Pszeniczny Czekoladowy - Wayermann | 0.15 kg (1.6%) | 73 % | 1000 |
| Grain | Fawcett - Pale Chocolate | 0.15 kg (1.6%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Hallertauer Taurus | 17 g | 50 min | 15.8 % |
| Boil | Warrior | 10 g | 50 min | 14.7 % |
| Boil | Hallertau | 17 g | 20 min | 5.4 % |
| Boil | Hallertau | 15 g | 1 min | 5.4 % |