

## Baltic Porter

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **70**
- SRM **36.4**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **10.4 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **15.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (22.7%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (22.7%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (22.7%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (22.7%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.5%)	68 %	400
Grain	Pszeniczny czekoladowy Weyermann	0.2 kg (4.5%)	80 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis