

## Baltic porter v1.0

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **47**
- SRM **35**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (34.4%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (23.4%)	79 %	10
Grain	Strzegom Monachijski typ II	1.5 kg (23.4%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.1%)	73 %	120
Grain	Castle Cafe	0.2 kg (3.1%)	75.5 %	480
Grain	Special B Malt	0.2 kg (3.1%)	65.2 %	315
Grain	Żytni	0.2 kg (3.1%)	85 %	8
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Czekoladowy	0.1 kg (1.6%)	60 %	800
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7 %
Boil	Magnum	10 g	60 min	15.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zamiast Caraaroma dałem Special B  
Czekoladowy jasny to Castle Malting Chateau Cafe 450EBC  
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