

# Baltic Porter W41

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **51**
- SRM **40.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **45.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	7.6 kg (67%)	79 %	4
Grain	Monachijski	1 kg (8.8%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (8.8%)	79 %	10
Grain	Weyermann Caramunich 3	1 kg (8.8%)	76 %	150
Grain	Czekoladowy	0.35 kg (3.1%)	60 %	788
Grain	Czekoladowy	0.2 kg (1.8%)	60 %	1000
Grain	Carafa III	0.2 kg (1.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Amarillo	50 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Lager	Lager	Liquid	300 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Daktyl	1000 g	Boil	15 min

## Notes

- Brzeczka przelana do fermentora po burzliwej, po warce W39, Baltic Porter. Możliwe posmaki Suski S. z gęstwy W39.  
*Mar 10, 2018, 11:15 AM*