

# BALTIC PORTER

---

- Gravity **21.8 BLG**
- ABV ---
- IBU **27**
- SRM **51.2**
- 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 **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (47.6%)	79 %	10
Grain	Monachijski	3.2 kg (38.1%)	80 %	16
Grain	Strzegom Karmel 30	0.3 kg (3.6%)	75 %	30
Grain	Strzegom Karmel 600	0.5 kg (6%)	68 %	601
Grain	Czekoladowy	0.4 kg (4.8%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Marynka	10 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis