

!!Bałtyk

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **33.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|-----------------|--------|-----|
| Grain | Pilzneński | 1.35 kg (23.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.6 kg (44.4%) | 79 % | 22 |
| Grain | Special B Malt | 0.8 kg (13.7%) | 65.2 % | 315 |
| Grain | Barley, Flaked | 0.2 kg (3.4%) | 70 % | 4 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (3.4%) | 71 % | 600 |
| Liquid Extract | WES ekstrakt słodowy jasny | 0.7 kg (12%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 42 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 200 g | Fermentis |