

# Bałtyk

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **32**
- SRM **46.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (84.9%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (4.7%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (4.7%)	68 %	601
Grain	Weyermann - Carafa II	0.3 kg (2.8%)	70 %	837
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.8%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis