

Dear Beer Porter Bałtycki

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **40**
- SRM **21.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (57.7%)	80 %	16
Grain	Pilzneński	2.2 kg (28.2%)	81 %	4
Grain	Carafa II	0.35 kg (4.5%)	70 %	812
Grain	Special B Malt	0.15 kg (1.9%)	65.2 %	315
Adjunct	Płatki owsiane	0.3 kg (3.8%)	85 %	3
Adjunct	cukier musavado	0.3 kg (3.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar