

# porter bałtycki 1

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **40**
- SRM **30.4**

## 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 **3 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **34.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (57.8%)	79 %	16
Grain	Pilzneński	2 kg (23.1%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.8%)	73 %	120
Grain	Weyermann Specjal W	0.5 kg (5.8%)	68 %	300
Grain	Carafa II	0.35 kg (4%)	70 %	812
Grain	Płatki owsiane	0.3 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis