

Porter bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **32.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.26 kg (31.3%)	80 %	5
Grain	Strzegom Monachijski typ II	2.66 kg (36.8%)	79 %	22
Grain	Weyermann - Carapils	0.94 kg (13%)	78 %	4
Grain	Caramel/Crystal Malt - 120L	0.26 kg (3.6%)	72 %	236
Grain	Strzegom Karmel 300	0.2 kg (2.8%)	70 %	299
Grain	Jęczmień palony	0.26 kg (3.6%)	55 %	985
Grain	Płatki owsiane	0.14 kg (1.9%)	85 %	3
Grain	Caramunich® typ I	0.5 kg (6.9%)	73 %	80