

# Porter Bałtycki

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **43**
- SRM **40.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód MONACHIJSKI JASNY TYP I Viking Malt	5 kg (62.9%)	78 %	16
Grain	Słód Caramel PALE Viking Malt	1 kg (12.6%)	77 %	8
Grain	Słód CZEKOLADOWY CIEMNY Viking Malt	0.5 kg (6.3%)	67 %	900
Grain	Słód BARWIĄCY	0.25 kg (3.1%)	65 %	1400
Liquid Extract	Żytni płynny ekstrakt słodowy	1.2 kg (15.1%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.2 %
Boil	Oktawia	50 g	30 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis
Gęstwa	Lager	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Płatki dębowe	100 g	Secondary	7 day(s)