

# Porter Bałtycki

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- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **47**
- SRM **43.9**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.9 liter(s)**
- Total mash volume **41 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński Wayerman	5 kg (54.9%)	79 %	8
Grain	Monachijski Barke	2.5 kg (27.5%)	--- %	20
Grain	Abbey Malt Weyermann	0.8 kg (8.8%)	75 %	45
Grain	Carafa II Special	0.8 kg (8.8%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Boil	Magnum	30 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W-34/70	Lager	Slant	400 ml	Damianowe