

# Porter Bałtycki

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **29**
- SRM **28.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **34.9 liter(s)**

## Fermentables

| Type    | Name                           | Amount          | Yield | EBC  |
|---------|--------------------------------|-----------------|-------|------|
| Grain   | Strzegom Wiedeński             | 1.95 kg (19%)   | 79 %  | 10   |
| Grain   | Monachijski                    | 5 kg (48.7%)    | 80 %  | 16   |
| Grain   | Pilzneński                     | 2.08 kg (20.3%) | 81 %  | 4    |
| Grain   | Strzegom Karmel 300            | 0.2 kg (1.9%)   | 70 %  | 299  |
| Grain   | Strzegom Czekoladowy jasny     | 0.3 kg (2.9%)   | 68 %  | 400  |
| Grain   | Brown Malt (British Chocolate) | 0.1 kg (1%)     | 70 %  | 128  |
| Grain   | Caraaroma                      | 0.11 kg (1.1%)  | 78 %  | 400  |
| Grain   | Płatki owsiane                 | 0.244 kg (2.4%) | 85 %  | 3    |
| Adjunct | Strzegom Czekoladowy 1200      | 0.2 kg (1.9%)   | 68 %  | 1202 |
| Adjunct | Barwiący                       | 0.08 kg (0.8%)  | 55 %  | 985  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Sybilla           | 60 g   | 60 min | 7 %        |
| Boil    | Lublin (Lubelski) | 25 g   | 15 min | 4 %        |

## Yeasts

| Name   | Type  | Form  | Amount | Laboratory |
|--------|-------|-------|--------|------------|
| w34/70 | Lager | Slant | 150 ml | ---        |