

Porter Bałtycki

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **21**
- SRM **36.4**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6.7 kg (74.4%)	79 %	10
Liquid Extract	Bruntal	0.5 kg (5.6%)	81 %	26
Grain	Słód Caramunich Typ II Weyermann	1 kg (11.1%)	73 %	120
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %