

# Porter Bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **33**
- SRM **38.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński               | 3 kg (33%)     | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II      | 1 kg (11%)     | 79 %  | 22  |
| Grain | Karmelowy żytni Strzegom         | 1.5 kg (16.5%) | 75 %  | 150 |
| Grain | Strzegom Monachijski typ I       | 1 kg (11%)     | 79 %  | 16  |
| Grain | Czekoladowy                      | 0.2 kg (2.2%)  | 60 %  | 788 |
| Grain | Carafa II                        | 0.4 kg (4.4%)  | 70 %  | 812 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (5.5%)  | 73 %  | 120 |
| Grain | Casle Malting Whisky Nature      | 1.5 kg (16.5%) | 85 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 30 g   | 20 min | 4.5 %      |
| Boil    | Marynka               | 35 g   | 60 min | 10 %       |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 25 g   | Fermentis Division of S.I.Lesaffre |

## Extras

| Type   | Name                                | Amount | Use for   | Time      |
|--------|-------------------------------------|--------|-----------|-----------|
| Flavor | suska sechlońska macerowana w rumie | 1000 g | Secondary | 14 day(s) |