

# Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **36**
- SRM **50.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

| Type           | Name                               | Amount         | Yield | EBC  |
|----------------|------------------------------------|----------------|-------|------|
| Grain          | Strzegom Pilzneński                | 3 kg (31.6%)   | 80 %  | 4    |
| Grain          | Monachijski                        | 3 kg (31.6%)   | 80 %  | 16   |
| Grain          | Strzegom Wiedeński                 | 1 kg (10.5%)   | 79 %  | 10   |
| Grain          | Karmelowy Jasny<br>30EBC           | 0.25 kg (2.6%) | 75 %  | 30   |
| Grain          | Strzegom Karmel<br>150             | 0.25 kg (2.6%) | 75 %  | 150  |
| Grain          | Strzegom<br>Czekoladowy ciemny     | 0.2 kg (2.1%)  | 68 %  | 1200 |
| Grain          | Strzegom Barwiący                  | 0.1 kg (1.1%)  | 68 %  | 1300 |
| Liquid Extract | ekstrakt słodowy<br>ciemny Bruntal | 1.7 kg (17.9%) | 90 %  | 621  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |
| Boil    | Sybilla | 50 g   | 10 min | 3.5 %      |

## Yeasts

| Name   | Type  | Form  | Amount  | Laboratory |
|--------|-------|-------|---------|------------|
| Gęstwa | Lager | Slant | 1000 ml | ---        |