

Porter Bałtycki HomeBrewing

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **62**
- SRM **27.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 1.5 kg (38.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1.25 kg (32.1%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (12.8%) | 79 % | 22 |
| Grain | Karmelowy żytni Strzegom | 0.25 kg (6.4%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (6.4%) | 75 % | 30 |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (3.8%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 25 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 40 ml | Fermentum Mobile |