

## Porter Bałtycki (PB)

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **32**
- SRM **44.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 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	0.6 kg (7.7%)	72 %	4
Grain	Monachijski	2.7 kg (34.6%)	72 %	16
Grain	Strzegom Wiedeński	2.7 kg (34.6%)	72 %	10
Grain	Caramunich® typ I	0.5 kg (6.4%)	73 %	80
Grain	Karmelowy Viking	0.3 kg (3.8%)	72 %	150
Grain	Płatki owsiane	0.3 kg (3.8%)	60 %	3
Grain	Żytni Czekoladowy Thomas Fawcett	0.4 kg (5.1%)	72 %	650
Grain	Carafa II	0.3 kg (3.8%)	70 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.6 %
Boil	Lublin (Lubelski)	40 g	10 min	2.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Saflager W34/70	Lager	Slant	500 ml	Fermentis