

Porter bałtycki zacieranie

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **23**
- SRM **26.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **44.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	10 kg (78.1%)	79 %	10
Grain	Karmelowy Jasny 30EBC	1.2 kg (9.4%)	75 %	30
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (2.3%)	73 %	120
Grain	Strzegom Monachijski typ II	1 kg (7.8%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	3 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis