

# PORTERBAŁTYCKI

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **43**
- SRM **30.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 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 Wiedeński	6 kg (76.9%)	79 %	10
Grain	Carabelge	0.5 kg (6.4%)	80 %	30
Grain	Caramunich	0.2 kg (2.6%)	75 %	120
Grain	Special B Malt	0.1 kg (1.3%)	65.2 %	350
Grain	Strzegom Barwiący obłuszczozy	0.2 kg (2.6%)	68 %	1300
Grain	Brown	0.2 kg (2.6%)	65 %	135
Grain	Crystal medium	0.2 kg (2.6%)	72 %	236
Grain	Special W	0.1 kg (1.3%)	65.2 %	280
Grain	Amber Malt	0.3 kg (3.8%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Hallertau	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis