

# 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 obłuszczy | 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  |