Porter Bałtycki

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **35**
- SRM **27.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **240 liter(s)**
- Trub loss **10 %**
- Size with trub loss **264 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **331.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **215 liter(s)**
- Total mash volume **301 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	36 kg *(41.9%)*	81 %	4
Grain	Monachijski	36 kg *(41.9%)*	100 %	20
Grain	karmel 120	2 kg *(2.3%)*	80 %	120
Grain	karmel 400	3 kg *(3.5%)*	80 %	400
Grain	Barwiący	1 kg *(1.2%)*	55 %	1400
Grain	Czekoladowy	1.5 kg *(1.7%)*	60 %	900
Grain	aromatyczny	3.5 kg *(4.1%)*	70 %	280
Grain	Melanoiden Malt	3 kg *(3.5%)*	80 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	500 g	60 min	6.3 %
Boil	Tradition	400 g	30 min	6.3 %
Whirlpool	Hersbrucker	1000 g	5 min	4.7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.