

## 145 Porter Bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **29**
- SRM **24.8**
- 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 **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (43.5%)	80 %	4
Grain	Strzegom Monachijski typ I	4 kg (43.5%)	79 %	16
Grain	Caraaroma® Weyermann	0.3 kg (3.3%)	78 %	400
Grain	Fawcett - Brown	0.3 kg (3.3%)	72 %	180
Grain	Pszeniczny	0.3 kg (3.3%)	85 %	4
Grain	Pszeniczny Czekoladowy - Wayermann	0.15 kg (1.6%)	73 %	1000
Grain	Fawcett - Pale Chocolate	0.15 kg (1.6%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	17 g	50 min	15.8 %
Boil	Warrior	10 g	50 min	14.7 %
Boil	Hallertau	17 g	20 min	5.4 %
Boil	Hallertau	15 g	1 min	5.4 %