

## baltic porter

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- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **31**
- SRM **24.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I     | 3 kg (32.3%)  | 79 %  | 16  |
| Grain | Chocolate Malt (UK)            | 0.3 kg (3.2%) | 73 %  | 887 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (5.4%) | 70 %  | 128 |
| Grain | Biscuit Malt                   | 0.5 kg (5.4%) | 79 %  | 45  |
| Grain | Viking Pale Ale malt           | 5 kg (53.8%)  | 80 %  | 5   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Nugget | 20 g   | 60 min | 13 %       |
| Boil    | Nugget | 20 g   | 20 min | 13 %       |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 30 g   | Fermentis  |