

# 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