

# Bałycki Porter

- Gravity **22.7 BLG**
- ABV ---
- IBU **32**
- SRM **40**
- 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 **3.5 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **39.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (34.3%)	79 %	22
Grain	Strzegom Pale Ale	3 kg (34.3%)	--- %	6
Grain	Strzegom Pilzneński	1 kg (11.4%)	--- %	4
Grain	Strzegom pszeniczny	0.5 kg (5.7%)	--- %	6
Grain	Carafa II	0.5 kg (5.7%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.25 kg (2.9%)	71 %	600
Grain	Weyermann Specjal W	0.5 kg (5.7%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	40 g	Fermentis