

Porter Bałtycki

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **45**
- SRM **46.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pilzneński | 3.5 kg (39.8%) | 81 % | 4 |
| Grain | Golden Ale | 3.5 kg (39.8%) | 80 % | 14 |
| Grain | Caramel Aromatic | 0.7 kg (8%) | 75 % | 180 |
| Grain | Abbey Castle | 0.35 kg (4%) | 80 % | 45 |
| Grain | Weyermann Specjal W | 0.25 kg (2.8%) | 68 % | 300 |
| Grain | Jęczmień palony | 0.1 kg (1.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.4%) | 68 % | 1200 |
| Grain | Weyermann - Dehusked Carafa II | 0.1 kg (1.1%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 1 ml | Fermentis |