

# Porter Bałtycki

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **45**
- SRM **46.3**
- 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 **31 liter(s)**
- Total mash volume **39.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (45.2%)	81 %	4
Grain	Brown Malt (British Chocolate)	0.7 kg (7.9%)	70 %	128
Grain	Abbey Castle	0.35 kg (4%)	80 %	45
Grain	Kawowy	0.25 kg (2.8%)	77 %	500
Grain	Jęczmień palony	0.15 kg (1.7%)	55 %	985
Grain	Weyermann - Dehusked Carafa I	0.3 kg (3.4%)	70 %	900
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.1%)	70 %	837
Grain	Strzegom Monachijski typ II	3 kg (33.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1 ml	Fermentum Mobile