

Porter bałtycki

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **44.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Monachijski | 2 kg (26.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2.9 kg (38.2%) | 79 % | 10 |
| Grain | Abbey Malt Weyermann | 0.8 kg (10.5%) | 75 % | 45 |
| Grain | Caraaroma | 0.4 kg (5.3%) | 78 % | 400 |
| Grain | Oats, Flaked | 0.6 kg (7.9%) | 80 % | 2 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.9%) | 73 % | 120 |
| Grain | Carafa Special II | 0.2 kg (2.6%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.6%) | 68 % | 1200 |
| Grain | Special B Malt | 0.2 kg (2.6%) | 65.2 % | 315 |