

# Porter Bałtycki 22 BLG

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **40**
- SRM **28.9**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński         | 3.8 kg (47.5%) | 79 %  | 10  |
| Grain | Strzegom Monachijski typ I | 3 kg (37.5%)   | 79 %  | 16  |
| Grain | Karmelowy Jasny 30EBC      | 0.35 kg (4.4%) | 75 %  | 30  |
| Grain | Strzegom Karmel 600        | 0.4 kg (5%)    | 68 %  | 601 |
| Grain | Strzegom Czekoladowy 400   | 0.45 kg (5.6%) | 68 %  | 400 |

## Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Marynka           | 35 g   | 83 min | 10 %       |
| Boil       | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| m 76 | Lager | Slant | 180 ml | ---        |