

# Porter Baltycki

- Gravity **22.7 BLG**
- ABV ---
- IBU **37**
- SRM **52.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (56.8%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (22.7%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5.7%)	75 %	150
Grain	Strzegom Karmel 300	0.5 kg (5.7%)	70 %	299
Grain	Caraaroma	0.4 kg (4.5%)	78 %	400
Grain	Strzegom Karmel 150	0.2 kg (2.3%)	75 %	150
Grain	Strzegom Barwiący	0.2 kg (2.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis