

# Porter Bałtycki

- Gravity **23.1 BLG**
- ABV ---
- IBU **43**
- SRM **75.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **46 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **47.7 liter(s)**

## Fermentables

| Type    | Name                  | Amount        | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain   | Pilzneński            | 4 kg (30.1%)  | 81 %  | 4   |
| Grain   | Strzegom Wiedeński    | 3 kg (22.6%)  | 79 %  | 10  |
| Grain   | Monachijski           | 3 kg (22.6%)  | 80 %  | 16  |
| Grain   | Cara-Pils/Dextrine    | 1 kg (7.5%)   | 72 %  | 4   |
| Grain   | Caraaroma             | 0.5 kg (3.8%) | 78 %  | 400 |
| Grain   | Czekoladowy           | 0.5 kg (3.8%) | 60 %  | 788 |
| Grain   | Barwiący              | 0.5 kg (3.8%) | 55 %  | 985 |
| Adjunct | Pszenica niesłodowana | 0.4 kg (3%)   | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.4 kg (3%)   | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 30 g   | 60 min | 13.5 %     |
| Boil    | Marynka | 30 g   | 10 min | 10 %       |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-23 | Lager | Dry  | 23 g   | ---        |