

Porter Bałtycki

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **11**
- SRM **31**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (16.1%)	79 %	16
Grain	Strzegom Monachijski typ II	2 kg (16.1%)	79 %	22
Grain	Strzegom Wiedeński	5 kg (40.3%)	79 %	10
Grain	Biscuit Malt	1 kg (8.1%)	79 %	45
Grain	Carafa III	0.2 kg (1.6%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.1 kg (0.8%)	68 %	1200
Grain	Karmelowy Pszeniczny Strzegom	1 kg (8.1%)	79 %	130
Grain	Jęczmień palony	0.1 kg (0.8%)	55 %	985
Grain	Weyermann - Melanoiden Malt	1 kg (8.1%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	120 ml	Fermentum Mobile