

# Porter bałtycki

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **29**
- SRM **31.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (56.2%)	79 %	16
Grain	Pilzneński	3 kg (33.7%)	81 %	4
Grain	Karmelowy Strzegom 150	0.5 kg (5.6%)	75 %	150
Grain	Carafa II	0.4 kg (4.5%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	500 ml	Mangrove Jack's