

# Porter Bałtycki

- Gravity **13.2 BLG**
- ABV ---
- IBU **48**
- SRM **26.4**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 2.5 kg (41.7%) | 80 %  | 4    |
| Grain | Strzegom Monachijski typ II | 2 kg (33.3%)   | 79 %  | 22   |
| Grain | Strzegom Wiedeński          | 0.8 kg (13.3%) | 79 %  | 10   |
| Grain | Strzegom Karmel 30          | 0.25 kg (4.2%) | 75 %  | 30   |
| Grain | Strzegom Karmel 150         | 0.25 kg (4.2%) | 75 %  | 150  |
| Grain | Strzegom Barwiący           | 0.1 kg (1.7%)  | 68 %  | 1300 |
| Grain | Strzegom Czekoladowy 1200   | 0.1 kg (1.7%)  | 68 %  | 1202 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10 %       |
| Boil    | Sybilla | 50 g   | 5 min  | 3.5 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis Division of S.I.Lesaffre |