

# Porter Bałtycki

- Gravity **19.6 BLG**
- ABV ---
- IBU **31**
- SRM **35.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (64.9%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (20.3%)	79 %	22
Grain	Karmelowy żytni Strzegom	0.4 kg (5.4%)	75 %	150
Grain	Melanoiden Malt	0.35 kg (4.7%)	80 %	39
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Strzegom Czekoladowy 1200	0.15 kg (2%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	23 g	---

## Notes

- 2 opakowania drożdży po 11,5 g Saflager w-34/70  
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