

Porter Bałtycki

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **30**
- SRM **27.3**
- 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 **87 %**
- 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 Monachijski typ I	2.5 kg (33.8%)	79 %	16
Grain	Strzegom Wiedeńsk	3 kg (40.5%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (13.5%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.4%)	68 %	1202
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Strzegom Czekoladowy 400	0.2 kg (2.7%)	68 %	400
Grain	Słód Kawowy 250	0.2 kg (2.7%)	77 %	220

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %
Aroma (end of boil)	Styrian Golding	25 g	15 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	600 ml	Fermentum Mobile