

Porter bałtycki (GR)

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **28**
- SRM **23**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński VIKING MALT	2 kg (21.4%)	80 %	4
Grain	Strzegom Monachijski typ II	3 kg (32.1%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5.3%)	75 %	150
Grain	Strzegom Karmel 600	0.25 kg (2.7%)	68 %	601
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	985
Grain	Płatki owsiane	0.5 kg (5.3%)	85 %	3
Grain	Strzegom Wiedeński	2 kg (21.4%)	79 %	10
Grain	Grodziski pszeniczny wędzony dębem	1 kg (10.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Puławski	50 g	15 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa German Lager W35	Lager	Dry	15 g	Gozdawa