

Porter Bałtycki HomeBrewing

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **62**
- SRM **27.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (38.5%)	79 %	10
Grain	Strzegom Monachijski typ I	1.25 kg (32.1%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (12.8%)	79 %	22
Grain	Karmelowy żytni Strzegom	0.25 kg (6.4%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.25 kg (6.4%)	75 %	30
Grain	Strzegom Czekoladowy 1200	0.15 kg (3.8%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	30 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	40 ml	Fermentum Mobile