

22# porter bałtycki vol 2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **43**
- 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny pilzneński Viking Malt	5 kg (68.5%)	--- %	3
Grain	Fawcett - Pale Chocolate	0.5 kg (6.8%)	71 %	600
Grain	Monachijski	0.5 kg (6.8%)	80 %	16
Grain	Karmelowy Pszeniczny Strzegom	1 kg (13.7%)	79 %	130
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	20 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	23 g	Fermentis