

Porter bałtycki

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **33**
- SRM **44.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.4 kg (40%)	80 %	16
Grain	Strzegom Wiedeński	2.9 kg (34.1%)	79 %	10
Grain	Abbey Malt Weyermann	0.5 kg (5.9%)	75 %	45
Grain	Caraaroma	0.4 kg (4.7%)	78 %	400
Grain	Oats, Flaked	0.4 kg (4.7%)	80 %	2
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.5%)	73 %	120
Grain	Carafa Special II	0.2 kg (2.4%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.4%)	68 %	1200
Grain	Special B Malt	0.2 kg (2.4%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	7.7 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %