!!Bałtyk

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **41**
- SRM **33.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.35 kg *(23.1%)*	81 %	4
Grain	Strzegom Monachijski typ II	2.6 kg *(44.4%)*	79 %	22
Grain	Special B Malt	0.8 kg *(13.7%)*	65.2 %	315
Grain	Barley, Flaked	0.2 kg *(3.4%)*	70 %	4
Grain	Fawcett - Pale Chocolate	0.2 kg *(3.4%)*	71 %	600
Liquid Extract	WES ekstrakt słodowy jasny	0.7 kg *(12%)*	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	42 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	200 g	Fermentis