Baltic

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **34**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **22 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg *(22.5%)*	80 %	16
Grain	Słód Wędzony Steinbach	2.5 kg *(56.2%)*	80 %	5
Grain	Fawcett - Pale Chocolate	0.15 kg *(3.4%)*	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(2.2%)*	73 %	1001
Grain	Carafa II	0.1 kg *(2.2%)*	70 %	812
Grain	Caraaroma	0.2 kg *(4.5%)*	78 %	400
Grain	Płatki pszeniczne	0.4 kg *(9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %