# Baltic Porter

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- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **---**
- SRM **9.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Słód Pale Ale strzegom | 4 kg *(50.6%)* | 79 % | 6 |
| Grain | Słód Pilzneński Viking Malt 3,2-4,5 | 3 kg *(38%)* | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg *(5.1%)* | 85 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg *(6.3%)* | 75 % | 30 |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.