

## baltic

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **43.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.3%)	82 %	4
Grain	Viking Vienna Malt	1 kg (22.2%)	79 %	8
Grain	viking chocolate malt	0.18 kg (4%)	71 %	899
Grain	pearled black malt	0.18 kg (4%)	65 %	999
Grain	karmelowy 100	0.4 kg (8.9%)	78 %	100
Grain	karmelowy 600	0.15 kg (3.3%)	68 %	600
Adjunct	Briess - Oat Flakes	0.2 kg (4.4%)	80 %	5
Adjunct	Briess - Barley Flakes	0.4 kg (8.9%)	70 %	3