

# BALTYK

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **58**
- SRM **43**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3 kg (40%)	79 %	4
Grain	Monachijski	0.8 kg (10.7%)	80 %	16
Grain	Strzegom Karmel 300	1 kg (13.3%)	70 %	299
Grain	Strzegom Karmel 600	0.5 kg (6.7%)	68 %	601
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985
Grain	Pilzneński	2 kg (26.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	90 min	13.5 %