

smoked baltic

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU ---
- SRM **34.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **33.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (39.4%)	79 %	10
Grain	Słód Wędzony Steinbach	3.8 kg (39.4%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	1 kg (10.4%)	79 %	130
Grain	Abbey Malt Weyermann	0.4 kg (4.1%)	75 %	45
Grain	Caraaroma	0.2 kg (2.1%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.1%)	68 %	1202
Grain	Jęczmień palony	0.15 kg (1.6%)	55 %	985
Grain	Carafa II	0.1 kg (1%)	70 %	812