

# Baltic

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- 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	lunga	25 g	60 min	11 %