

Bałtyk

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **28.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (38%)	79 %	10
Grain	Strzegom Monachijski typ II	3.5 kg (38%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (3.3%)	70 %	299
Grain	Simpsons - Crystal Extra Dark	0.2 kg (2.2%)	74 %	315
Grain	Strzegom Barwiący	0.2 kg (2.2%)	68 %	1300
Grain	Płatki owsiane	0.5 kg (5.4%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (10.9%)	80 %	5