

# Baltic Porter

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- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU ---
- SRM **9.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	4 kg (50.6%)	79 %	6
Grain	Słód Pilzneński Viking Malt 3,2-4,5	3 kg (38%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.3%)	75 %	30