

## baltic

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- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU ---
- SRM **30.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (54.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.9 kg (10.8%)	79 %	16
Grain	Strzegom Monachijski typ II	0.9 kg (10.8%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.9 kg (10.8%)	73 %	120
Grain	Caraaroma	0.7 kg (8.4%)	78 %	400
Grain	Barwiący	0.1 kg (1.2%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.3 kg (3.6%)	70 %	128