

# Admirał Nelson

- Gravity **21.6 BLG**
- ABV ---
- IBU **47**
- SRM **30.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **3 %**
- Size with trub loss **29.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **43.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5.5 kg (50.7%)	80 %	16
Grain	Strzegom Pilzneński	3 kg (27.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (9.2%)	79 %	10
Grain	Pszeniczny	0.5 kg (4.6%)	85 %	4
Grain	Carafa II	0.35 kg (3.2%)	70 %	812
Grain	Caramel/Crystal Malt - 120L	0.25 kg (2.3%)	72 %	236
Grain	Caramel/Crystal Malt - 40L	0.25 kg (2.3%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	170 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	100 ml	Wyeast Labs