

Energy

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **37**
- SRM **22.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (62.5%)	85 %	7
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985
Grain	Caraaroma	0.5 kg (6.3%)	78 %	400
Grain	Płatki pszeniczne	1 kg (12.5%)	60 %	3
Sugar	Brown Sugar, Light	1 kg (12.5%)	100 %	16
Sugar	Maple Syrup	0.4 kg (5%)	65.2 %	69

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	60 min	9.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lellemand	Ale	Dry	11 g	Lellemand

Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	0.5 g	Boil	60 min