

## Nocna zmiana.

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU ---
- SRM **35.4**
- 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 **70 %**
- 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	Strzegom Monachijski typ II	3.5 kg (32.3%)	79 %	22
Grain	Strzegom Wiedeński	2.5 kg (23%)	79 %	10
Grain	Pilzneński	3 kg (27.6%)	81 %	4
Grain	Weyermann - Bohemian Pilsner Malt	1.4 kg (12.9%)	81 %	170
Grain	Weyermann - Carafa II	0.45 kg (4.1%)	70 %	837