

# Siemieniatka

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- Gravity **27.4 BLG**
- ABV ---
- IBU **57**
- SRM **49.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (30.7%)	81 %	4
Grain	Monachijski	2 kg (41%)	80 %	16
Adjunct	Płatki owsiane	0.7 kg (14.3%)	85 %	3
Grain	Caramunich II	0.24 kg (4.9%)	75 %	120
Grain	Carafa II	0.18 kg (3.7%)	70 %	812
Grain	Fawcett - Pale Chocolate	0.17 kg (3.5%)	71 %	600
Grain	Special B Malt	0.09 kg (1.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	33 g	60 min	13.2 %