

# Słodowa komnata

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **41**
- SRM **41.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (11.4%)	79 %	16
Grain	Strzegom Monachijski typ II	3 kg (34.1%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (22.7%)	79 %	10
Grain	Honey Malt	1 kg (11.4%)	80 %	49
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.3%)	68 %	400
Grain	Pale cara	0.3 kg (3.4%)	72.8 %	9
Grain	Karmelowy Jasny 600EBC	0.4 kg (4.5%)	75 %	600
Grain	kawowy Castle malting	0.3 kg (3.4%)	75 %	250
Grain	Jęczmień palony	0.2 kg (2.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.3%)	68 %	1200
Grain	Słód kawowy	0.2 kg (2.3%)	70 %	220

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	7 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min