

You Are Crazy Baltic Porter

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **46.8**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (27%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (27%)	79 %	22
Grain	Strzegom Wiedeński	0.5 kg (13.5%)	79 %	10
Grain	Płatki owsiane	0.4 kg (10.8%)	85 %	3
Grain	Caraaroma	0.35 kg (9.5%)	78 %	400
Grain	Carafa II	0.2 kg (5.4%)	70 %	812
Grain	Carafa III	0.2 kg (5.4%)	70 %	1034
Sugar	Cukier trzcinowy	0.05 kg (1.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Flavor	Cukier trzcinowy	50 g	Secondary	20 day(s)
Other	Płatki dębowe VANILLA	30 g	Secondary	20 day(s)