

# Łosoś bałtycki

- Gravity **28.1 BLG**
- ABV ---
- IBU **70**
- SRM **44.7**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

## Fermentables

| Type  | Name           | Amount         | Yield  | EBC  |
|-------|----------------|----------------|--------|------|
| Grain | Smoked Malt    | 2.6 kg (47.9%) | 80 %   | 18   |
| Grain | Monachijski    | 2.2 kg (40.5%) | 80 %   | 16   |
| Grain | Caramunich     | 0.2 kg (3.7%)  | 70 %   | 120  |
| Grain | Special B Malt | 0.07 kg (1.3%) | 65.2 % | 315  |
| Grain | Carafa III     | 0.16 kg (2.9%) | 70 %   | 1034 |
| Grain | Płatki owsiane | 0.2 kg (3.7%)  | 85 %   | 3    |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 50 g   | 60 min | 10 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |