

## Karmelowy słony porter

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- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **48.6**
- 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 **33 liter(s)**
- Total mash volume **44 liter(s)**

### Fermentables

| Type  | Name            | Amount        | Yield | EBC  |
|-------|-----------------|---------------|-------|------|
| Grain | Pale Ale Flagon | 6 kg (54.5%)  | 80 %  | 5    |
| Grain | Monachijski     | 2 kg (18.2%)  | 80 %  | 16   |
| Grain | mix czekoladowy | 0.5 kg (4.5%) | 68 %  | 1202 |
| Grain | Caraaroma       | 0.5 kg (4.5%) | 78 %  | 400  |
| Grain | Caraaroma       | 2 kg (18.2%)  | 78 %  | 150  |