

Admirał Nelson

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **35**
- SRM **29**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **46.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **43.4 liter(s)**
- Total mash volume **62.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (37.1%)	80 %	4
Grain	Strzegom Wiedeński	7 kg (37.1%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (2.7%)	76 %	150
Grain	Carahell	0.5 kg (2.7%)	77 %	26
Grain	Special B Malt	0.45 kg (2.4%)	65.2 %	315
Grain	Carafa III	0.4 kg (2.1%)	70 %	1034
Grain	Brown Malt (British Chocolate)	1.5 kg (8%)	70 %	128
Grain	Barley, Flaked	0.5 kg (2.7%)	70 %	4
Grain	Wędzony bukiem Viking Malt	1 kg (5.3%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %