

Wysłodziny bałtyka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **44.4**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **33 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.67 kg (26.3%)	80 %	16
Grain	Strzegom Wiedeński	3.87 kg (38.1%)	79 %	10
Grain	Abbey Malt Weyermann	1.07 kg (10.5%)	75 %	45
Grain	Caraaroma	0.53 kg (5.2%)	78 %	400
Grain	Oats, Flaked	0.8 kg (7.9%)	80 %	2
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (3.9%)	73 %	120
Grain	Carafa Special II	0.27 kg (2.7%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.27 kg (2.7%)	68 %	1200
Grain	Special B Malt	0.27 kg (2.7%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %
Boil	Lublin (Lubelski)	50 g	30 min	4 %