

# ciemne

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **21**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Minich	0.5 kg (20.7%)	80.5 %	16
Grain	Chocolate Malt (UK)	0.15 kg (6.2%)	73 %	900
Grain	BESTMALZ - Bestt Pale Ale	1 kg (41.5%)	80.5 %	6
Grain	Weyermann - Pale Wheat Malt	0.2 kg (8.3%)	85 %	5
Grain	Oats, Flaked	0.06 kg (2.5%)	80 %	2
Grain	BESTMALZ - Best Pilsen	0.5 kg (20.7%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	20 min	13.5 %
Boil	Galena	10 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove M 36	Ale	Dry	5 g	mangrove