

# 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