

Potwór Bałtycki

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **40**
- SRM **30**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 5 kg (62.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.5%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy 400 | 0.5 kg (6.3%) | 68 % | 400 |
| Grain | Strzegom Karmel 600 | 0.5 kg (6.3%) | 68 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 8.9 % |