

# Admiral Nelson

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- 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 %       |