

Admiral Nelson

- 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 % |