

bałtyk

- Gravity **34.7 BLG**
- ABV **18.2 %**
- IBU ---
- SRM **76.5**
- 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 **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **46.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10.5 kg (67.5%)	80 %	4
Grain	Brown Malt (British Chocolate)	1 kg (6.4%)	70 %	128
Grain	Carafa II	0.2 kg (1.3%)	70 %	812
Grain	Jęczmień palony	0.1 kg (0.6%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	1 kg (6.4%)	73 %	1001
Grain	Black (Patent) Malt	0.25 kg (1.6%)	55 %	985
Grain	Castle Cafe	0.5 kg (3.2%)	75.5 %	480
Grain	Weyermann Caramunich 3	0.25 kg (1.6%)	76 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (1.6%)	68 %	1200
Grain	Słód owsiany Fawcett	1 kg (6.4%)	61 %	5
Grain	Weyermann - Carapils	0.5 kg (3.2%)	78 %	4