

# Black Water

- Gravity **22.5 BLG**
- ABV ---
- IBU **37**
- SRM **47.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (58.1%)	80 %	7
Grain	Strzegom Monachijski typ II	1 kg (23.3%)	79 %	22
Grain	Strzegom Karmel 30	0.25 kg (5.8%)	75 %	30
Grain	Strzegom Karmel 300	0.25 kg (5.8%)	70 %	299
Grain	Caraaroma	0.2 kg (4.7%)	78 %	400
Grain	strzegom slod prazony	0.05 kg (1.2%)	68 %	1000
Grain	Strzegom Barwiący	0.05 kg (1.2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	90 min	10 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis