

# ciemne

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **21**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Minich      | 0.5 kg (20.7%) | 80.5 % | 16  |
| Grain | Chocolate Malt (UK)         | 0.15 kg (6.2%) | 73 %   | 900 |
| Grain | BESTMALZ - Bestt Pale Ale   | 1 kg (41.5%)   | 80.5 % | 6   |
| Grain | Weyermann - Pale Wheat Malt | 0.2 kg (8.3%)  | 85 %   | 5   |
| Grain | Oats, Flaked                | 0.06 kg (2.5%) | 80 %   | 2   |
| Grain | BESTMALZ - Best Pilsen      | 0.5 kg (20.7%) | 80.5 % | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 20 min | 13.5 %     |
| Boil    | Galena | 10 g   | 1 min  | 12 %       |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| mangrove M 36 | Ale  | Dry  | 5 g    | mangrove   |