

# Grizzly

- Gravity **24 BLG**
- ABV **11 %**
- IBU **82**
- SRM **34.9**
- 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 **3 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **40.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (39.6%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (29.7%)	79 %	10
Grain	Pilzneński	2 kg (19.8%)	81 %	4
Grain	Strzegom Karmel 600	0.25 kg (2.5%)	68 %	601
Grain	Caraaroma	0.25 kg (2.5%)	78 %	400
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (2.5%)	73 %	120
Grain	Carafa II	0.25 kg (2.5%)	70 %	812
Grain	Carafa III	0.1 kg (1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Centennial	20 g	20 min	10.5 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Willamette	20 g	0 min	5 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Willamette	40 g	2 day(s)	5 %