

Lobata (v 2.0 na 5l)

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **35.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **7.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg (43.5%)	79 %	10
Grain	Monachijski	0.5 kg (21.7%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (13%)	75 %	30
Grain	Żytni	0.2 kg (8.7%)	85 %	8
Grain	Special B Malt	0.1 kg (4.3%)	65.2 %	350
Grain	Caraaroma	0.1 kg (4.3%)	78 %	350
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (4.3%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	14.3 %