

## porter bałtycki ze kutasy z nieba spadaja

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **41**
- SRM **41**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (38.2%)	80 %	5
Grain	Strzegom Monachijski typ II	2.9 kg (42.6%)	79 %	22
Grain	Special B Malt	0.3 kg (4.4%)	65.2 %	315
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.4%)	68 %	1200
Grain	Carahell	0.2 kg (2.9%)	77 %	26
Grain	Abbey Malt Weyermann	0.2 kg (2.9%)	75 %	45
Grain	Castle Cafe	0.2 kg (2.9%)	75.5 %	480
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	14 %