

# Skazulec

- Gravity **23.8 BLG**
- ABV ---
- IBU **37**
- SRM **65.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (54.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (10.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (10.9%)	79 %	22
Grain	Caraaroma	0.8 kg (8.7%)	78 %	400
Grain	Strzegom Barwiący	0.1 kg (1.1%)	68 %	1300
Grain	Brown Malt (British Chocolate)	0.1 kg (1.1%)	70 %	128
Grain	Black (Patent) Malt	0.2 kg (2.2%)	55 %	985
Grain	Strzegom Karmel 300	1 kg (10.9%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safelager	Lager	Dry	22 g	---