

# Słodowa komnata

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **41**
- SRM **41.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC  |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Monachijski typ I  | 1 kg (11.4%)  | 79 %   | 16   |
| Grain | Strzegom Monachijski typ II | 3 kg (34.1%)  | 79 %   | 22   |
| Grain | Strzegom Wiedeński          | 2 kg (22.7%)  | 79 %   | 10   |
| Grain | Honey Malt                  | 1 kg (11.4%)  | 80 %   | 49   |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (2.3%) | 68 %   | 400  |
| Grain | Pale cara                   | 0.3 kg (3.4%) | 72.8 % | 9    |
| Grain | Karmelowy Jasny 600EBC      | 0.4 kg (4.5%) | 75 %   | 600  |
| Grain | kawowy Castle malting       | 0.3 kg (3.4%) | 75 %   | 250  |
| Grain | Jęczmień palony             | 0.2 kg (2.3%) | 55 %   | 985  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.3%) | 68 %   | 1200 |
| Grain | Słód kawowy                 | 0.2 kg (2.3%) | 70 %   | 220  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 50 min | 10 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 10 min | 4 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 7 g    | Mangrove Jack's |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Mash    | 60 min |