

bałtycki

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **42**
- SRM **20.6**
- 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 **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (66.2%) | 80 % | 7 |
| Grain | Monachijski | 1 kg (13.2%) | 80 % | 16 |
| Grain | Caramunich® typ I | 1 kg (13.2%) | 73 % | 80 |
| Grain | Czekoladowy | 0.25 kg (3.3%) | 60 % | 788 |
| Sugar | glukoza | 0.3 kg (4%) | --- % | --- |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 250 ml | Safale |