

bałtyk

- Gravity **34.7 BLG**
- ABV **18.2 %**
- IBU ---
- SRM **76.5**
- 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 **2 liter(s) / kg**
- Mash size **31.1 liter(s)**
- Total mash volume **46.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Strzegom Pilzneński | 10.5 kg (67.5%) | 80 % | 4 |
| Grain | Brown Malt (British Chocolate) | 1 kg (6.4%) | 70 % | 128 |
| Grain | Carafa II | 0.2 kg (1.3%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.1 kg (0.6%) | 55 % | 985 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 1 kg (6.4%) | 73 % | 1001 |
| Grain | Black (Patent) Malt | 0.25 kg (1.6%) | 55 % | 985 |
| Grain | Castle Cafe | 0.5 kg (3.2%) | 75.5 % | 480 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (1.6%) | 76 % | 150 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (1.6%) | 68 % | 1200 |
| Grain | Słód owsiany Fawcett | 1 kg (6.4%) | 61 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (3.2%) | 78 % | 4 |