

## Energy

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **37**
- SRM **22.8**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (62.5%)  | 85 %   | 7   |
| Grain | Jęczmień palony           | 0.1 kg (1.3%) | 55 %   | 985 |
| Grain | Caraaroma                 | 0.5 kg (6.3%) | 78 %   | 400 |
| Grain | Płatki pszeniczne         | 1 kg (12.5%)  | 60 %   | 3   |
| Sugar | Brown Sugar, Light        | 1 kg (12.5%)  | 100 %  | 16  |
| Sugar | Maple Syrup               | 0.4 kg (5%)   | 65.2 % | 69  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 50 g   | 60 min | 9.6 %      |

### Yeasts

| Name      | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|------------|
| Lellemand | Ale  | Dry  | 11 g   | Lellemand  |

### Extras

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 0.5 g  | Boil    | 60 min |