

Lobata (v 2.0 na 5l)

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **36**
- SRM **35.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **5.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **7.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 1 kg (43.5%) | 79 % | 10 |
| Grain | Monachijski | 0.5 kg (21.7%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (13%) | 75 % | 30 |
| Grain | Żytni | 0.2 kg (8.7%) | 85 % | 8 |
| Grain | Special B Malt | 0.1 kg (4.3%) | 65.2 % | 350 |
| Grain | Caraaroma | 0.1 kg (4.3%) | 78 % | 350 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (4.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 40 min | 14.3 % |