

porter bałtycki ze kutasy z nieba spadaja

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **41**
- SRM **41**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2.6 kg (38.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2.9 kg (42.6%) | 79 % | 22 |
| Grain | Special B Malt | 0.3 kg (4.4%) | 65.2 % | 315 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.4%) | 68 % | 1200 |
| Grain | Carahell | 0.2 kg (2.9%) | 77 % | 26 |
| Grain | Abbey Malt Weyermann | 0.2 kg (2.9%) | 75 % | 45 |
| Grain | Castle Cafe | 0.2 kg (2.9%) | 75.5 % | 480 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 14 % |