

Wysłodziny bałtyka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **44.4**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **33 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **25.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Monachijski | 2.67 kg (26.3%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 3.87 kg (38.1%) | 79 % | 10 |
| Grain | Abbey Malt Weyermann | 1.07 kg (10.5%) | 75 % | 45 |
| Grain | Caraaroma | 0.53 kg (5.2%) | 78 % | 400 |
| Grain | Oats, Flaked | 0.8 kg (7.9%) | 80 % | 2 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (3.9%) | 73 % | 120 |
| Grain | Carafa Special II | 0.27 kg (2.7%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy ciemny | 0.27 kg (2.7%) | 68 % | 1200 |
| Grain | Special B Malt | 0.27 kg (2.7%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.7 % |
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4 % |