

# Dybuk Bałtycki

- Gravity **21.6 BLG**
- ABV ---
- IBU **64**
- SRM **57.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (47.1%)	79 %	6
Grain	Strzegom Karmel 150	0.25 kg (5.9%)	75 %	150
Grain	Strzegom Czekoladowy 400	0.25 kg (5.9%)	68 %	400
Grain	Żytni	1.5 kg (35.3%)	85 %	8
Grain	Carafa III	0.25 kg (5.9%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kakao odtłuszczone	100 g	Boil	10 min
Flavor	sól	8 g	Boil	10 min