

Łosoś bałtycki

- Gravity **28.1 BLG**
- ABV ---
- IBU **70**
- SRM **44.7**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|--------|------|
| Grain | Smoked Malt | 2.6 kg (47.9%) | 80 % | 18 |
| Grain | Monachijski | 2.2 kg (40.5%) | 80 % | 16 |
| Grain | Caramunich | 0.2 kg (3.7%) | 70 % | 120 |
| Grain | Special B Malt | 0.07 kg (1.3%) | 65.2 % | 315 |
| Grain | Carafa III | 0.16 kg (2.9%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.2 kg (3.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g | 20 min | 4 % |