

Skarby Kapitana

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **30**
- SRM **24.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 4 kg (50%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (37.5%) | 79 % | 16 |
| Grain | Caraaroma | 0.3 kg (3.8%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.8%) | 73 % | 120 |
| Grain | Carafa | 0.1 kg (1.3%) | 70 % | 664 |
| Grain | Płatki owsiane | 0.3 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|--------|--------|------------|
| munich lager | Lager | Liquid | 20 ml | wyest |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |