

11 Cieszyński KPD

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **34**
- SRM **36.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (50%)	79 %	22
Grain	Viking Pale Ale malt	3 kg (30%)	80 %	5
Grain	special W	0.3 kg (3%)	60 %	300
Grain	Strzegom Karmel 600	0.3 kg (3%)	68 %	601
Grain	Strzegom Karmel 150	0.3 kg (3%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.2 kg (2%)	71 %	600
Grain	Carafa III	0.2 kg (2%)	70 %	1034
Grain	Caramunich® typ I	0.3 kg (3%)	73 %	80
Grain	Płatki owsiane	0.4 kg (4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	50 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Liquid	400 ml	Wyeast Labs