

# bałtycki

---

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **42**
- SRM **20.6**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (66.2%)	80 %	7
Grain	Monachijski	1 kg (13.2%)	80 %	16
Grain	Caramunich® typ I	1 kg (13.2%)	73 %	80
Grain	Czekoladowy	0.25 kg (3.3%)	60 %	788
Sugar	glukoza	0.3 kg (4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	60 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Safale