

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 %