

You Are Crazy Baltic Porter

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **20**
- SRM **46.8**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 1 kg (27%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (27%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 0.5 kg (13.5%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.4 kg (10.8%) | 85 % | 3 |
| Grain | Caraaroma | 0.35 kg (9.5%) | 78 % | 400 |
| Grain | Carafa II | 0.2 kg (5.4%) | 70 % | 812 |
| Grain | Carafa III | 0.2 kg (5.4%) | 70 % | 1034 |
| Sugar | Cukier trzcinowy | 0.05 kg (1.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | Cukier trzcinowy | 50 g | Secondary | 20 day(s) |
| Other | Płatki dębowe VANILLA | 30 g | Secondary | 20 day(s) |