

Ciepły bałtyk

- Gravity **22.5 BLG**
- ABV ---
- IBU **45**
- SRM **35.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (33%)	79 %	22
Grain	BESTMALZ - Bestt Pale Ale	5 kg (54.9%)	80.5 %	6
Grain	Caraaroma	0.25 kg (2.7%)	78 %	400
Grain	Briess - Caramel Malt 80L	0.5 kg (5.5%)	70 %	158
Grain	Melanoiden Malt	0.2 kg (2.2%)	80 %	39
Grain	Weyermann - Dehusked Carafa II	0.15 kg (1.6%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis