

porter lekko wedzony #92

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **26**
- SRM **22.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (27.1%)	83 %	6
Grain	Weyermann - Vienna Malt	1 kg (13.6%)	81 %	8
Grain	Strzegom Monachijski typ I	2 kg (27.1%)	79 %	16
Grain	Viking Wędzony bukiem	1 kg (13.6%)	82 %	10
Grain	Viking Wędzony czereśnią	1 kg (13.6%)	82 %	10
Grain	Weyermann - Carafa II	0.25 kg (3.4%)	70 %	837
Grain	Special B Malt	0.05 kg (0.7%)	65.2 %	315
Grain	Caraaroma	0.05 kg (0.7%)	78 %	400
Grain	Fawcett - Pale Chocolate	0.02 kg (0.3%)	71 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	130 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand lager	Lager	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	5 min