

9° (Porter bałtycki) [A:Adam Wróbel (pieron)]

- Gravity **23.1 BLG**
- ABV ---
- IBU **45**
- SRM **78.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (48.9%)	81 %	4
Grain	Monachijski	1.6 kg (19.6%)	80 %	16
Grain	Strzegom Karmel 600	0.4 kg (4.9%)	68 %	601
Grain	Strzegom Karmel 150	0.5 kg (6.1%)	75 %	150
Grain	Carafa	0.18 kg (2.2%)	70 %	664
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.5 kg (18.3%)	90 %	621

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Saflager

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe (kawowe)	50 g	Secondary	5 day(s)

Notes

- Przepis lekko modyfikowany. Autor: Adam Wróbel (pieron)
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