

porter 18 blg

- Gravity **18.7 BLG**
- ABV ---
- IBU **53**
- SRM **32.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (40.6%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (27%)	79 %	22
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Grain	Strzegom Karmel 150	0.745 kg (10.1%)	75 %	150
Grain	caramunich II	0.5 kg (6.8%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	34 g	50 min	8 %
Boil	Marynka	30 g	50 min	10 %
Boil	Sybilla	30 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	sliwka suszona 200 gr	200 g	Primary	14 day(s)
Other	płatki dębowe srednio opiekane	50 g	Secondary	14 day(s)