

Porter DZIQ

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **39**
- SRM **184.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|------|
| Liquid Extract | WES ekstrakt słodowy jasny | 5.5 kg (82.1%) | 80 % | 15 |
| Grain | Strzegom Czekoladowy ciemny | 1.2 kg (17.9%) | 68 % | 6818 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.8 % |
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4.3 % |
| Aroma (end of boil) | Chinook | 20 g | 15 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |