

# Porter Wojnowicki

- Gravity **24.2 BLG**
- ABV ---
- IBU **69**
- SRM **85.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC  |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński              | 5 kg (71.4%)  | 80 %  | 4    |
| Grain | Monachijski                      | 1 kg (14.3%)  | 80 %  | 16   |
| Grain | Strzegom Czekoladowy 1200        | 0.5 kg (7.1%) | 68 %  | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7.1%) | 73 %  | 1001 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 10.5 %     |
| Boil    | Marynka | 20 g   | 30 min | 10.5 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 11.5 g | Fermentis Division of S.I.Lesaffre |

## Extras

| Type  | Name          | Amount | Use for   | Time     |
|-------|---------------|--------|-----------|----------|
| Other | płatki dębowe | 50 g   | Secondary | 7 day(s) |