

Wędzony Porter "Grodziski"

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **37**
- SRM **31.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (63.7%)	80 %	3
Grain	Strzegom Monachijski typ II	2 kg (25.5%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.35 kg (4.5%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.2%)	68 %	1200
Grain	Strzegom Karmel 150	0.25 kg (3.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	2.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

Notes

- Łuska ryżowa
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