

Zoltan

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **32**
- SRM **63.5**
- 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 | Bruntal ekstrakt słodowy ciemny | 1.7 kg (25.4%) | 90 % | 621 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 3.4 kg (50.7%) | 80 % | 35 |
| Grain | Caraaroma | 0.5 kg (7.5%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (7.5%) | 68 % | 400 |
| Grain | Cara Gold Castlemalting | 0.5 kg (7.5%) | 78 % | 120 |
| Grain | Jęczmień palony | 0.1 kg (1.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 60 g | 30 min | 4 % |
| Boil | Marynka | 30 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Notes

- 10.02.2023 Warzenie. Fermentacja 15 oC
- 24.02.2023 zlano na "cichą" Bq 8
- 01.04.2023 zabutelkowano 10 L Bq 7,5 + reszta do mrożenia 50/50
- 07.04.2023 1.5 L lodowego zabutelkowano reszta czeka na dodatki
- 15.04.2023 do 5 L lodowego dodano 5 g zrębków dębowych
- 14.05.2023 zabutelkowano 2 L do reszty ok 3 L dodano 45 g świeżej skórki cytryny i 50 g suszonej skórki pomarańczy
- Feb 10, 2023, 10:44 AM