

#73 Porter v2

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **25**
- SRM **37.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **118.5 liter(s)**
- Total mash volume **138.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 7 kg (35.4%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 1.75 kg (8.9%) | 75 % | 30 |
| Grain | Monachijski | 7 kg (35.4%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 2 kg (10.1%) | 70 % | 299 |
| Grain | Płatki owsiane | 1 kg (5.1%) | 60 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (2.5%) | 68 % | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (1.3%) | 73 % | 1001 |
| Grain | Strzegom Barwiący | 0.25 kg (1.3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 75 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|---------|------------|
| Saflager W 34/70 | Lager | Slant | 2000 ml | --- |

Notes

- 20L do wystadzenie. Warzone metoda bez kosza. Z klasycznym wystadzeniem.
Feb 19, 2023, 2:38 PM