

Leśny Porter

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **51**
- SRM **53.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (35.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (35.7%)	79 %	22
Grain	Karmelowy żytni Strzegom	0.5 kg (17.9%)	75 %	150
Grain	Jęczmień palony	0.15 kg (5.4%)	55 %	985
Grain	Carafa III	0.15 kg (5.4%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	6 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Spice	Suszone borowki	50 g	Secondary	15 day(s)
Other	Płatki orkiszowo owsiane błyskawiczne	100 g	Mash	60 min