

## porter lekko wedzony #92

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **26**
- SRM **22.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC  |
|-------|----------------------------|----------------|--------|------|
| Grain | Maris Otter Crisp          | 2 kg (27.1%)   | 83 %   | 6    |
| Grain | Weyermann - Vienna Malt    | 1 kg (13.6%)   | 81 %   | 8    |
| Grain | Strzegom Monachijski typ I | 2 kg (27.1%)   | 79 %   | 16   |
| Grain | Viking Wędzony bukiem      | 1 kg (13.6%)   | 82 %   | 10   |
| Grain | Viking Wędzony czereśnią   | 1 kg (13.6%)   | 82 %   | 10   |
| Grain | Weyermann - Carafa II      | 0.25 kg (3.4%) | 70 %   | 837  |
| Grain | Special B Malt             | 0.05 kg (0.7%) | 65.2 % | 315  |
| Grain | Caraaroma                  | 0.05 kg (0.7%) | 78 %   | 400  |
| Grain | Fawcett - Pale Chocolate   | 0.02 kg (0.3%) | 71 %   | 1100 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 130 g  | 15 min | 4.5 %      |

### Yeasts

| Name            | Type  | Form  | Amount | Laboratory |
|-----------------|-------|-------|--------|------------|
| lallemand lager | Lager | Slant | 200 ml | ---        |

### Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | whirflock | 1 g    | Boil    | 5 min |