

# Porter Sądecki

- Gravity **21.8 BLG**
- ABV ---
- IBU **39**
- SRM **40.9**
- 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)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (48.2%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (24.1%)	79 %	16
Grain	Caramunich II	0.25 kg (3%)	79 %	100
Grain	Caraaroma	0.2 kg (2.4%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985
Grain	Strzegom Pilzneński	1.5 kg (18.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	12.5 %
Boil	Lublin (Lubelski)	25 g	15 min	4.5 %
Boil	iu	2 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	---