

## Porter ze skórką pomarańczy

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **45**
- SRM **103**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (50%)	90 %	621
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczowa kandyzowana	200 g	Secondary	10 day(s)