

# Posejdon

---

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **30**
- SRM **50.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (45.9%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (18.3%)	79 %	10
Grain	Pilzneński	1 kg (18.3%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.2%)	73 %	120
Grain	Black (Patent) Malt	0.3 kg (5.5%)	55 %	1400
Grain	Jęczmień palony	0.15 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.4 %
Boil	East Kent Goldings	15 g	15 min	5.1 %

## Notes

- Uwarzone 24.01.2019  
Przelane na cichą 18.02.2019  
Zabutelkowane 14.03.2019  
*Feb 20, 2019, 8:37 AM*