

Wcale nie porter 30BLG

- Gravity **31.8 BLG**
- ABV **16.1 %**
- IBU **23**
- SRM **107.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.3 liter(s)**
- Total mash volume **59 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4.5 kg (30.5%)	79 %	22
Grain	Strzegom Wiedeński	4 kg (27.1%)	79 %	10
Grain	Caraaroma	4 kg (27.1%)	78 %	400
Nuty przewodnie: prażone orzechy, ciemny karmel, suszone owoce.				
Grain	Słód czekoladowy Viking Malt	0.75 kg (5.1%)	68 %	1200
Grain	Carafa III	0.75 kg (5.1%)	70 %	1034
Nuty przewodnie: kawa, kakao, ciemna czekolada.				
Grain	Słód kawowy	0.75 kg (5.1%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	20 g	Fermentis Division of S.I.Lesaffre