

Covfefe porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **27**
- SRM **22.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|-----------------|-------|-----|
| Grain | Chocolate Malt (UK) | 0.085 kg (1.4%) | 73 % | 887 |
| Grain | Munich Malt | 0.34 kg (5.6%) | 80 % | 18 |
| Grain | Briess - Black Malt | 0.17 kg (2.8%) | 55 % | 985 |
| Grain | Caramel/Crystal Malt - 20L | 0.45 kg (7.4%) | 75 % | 39 |
| Dry Extract | Muntons DME - Extra Dark | 0.5 kg (8.3%) | 95 % | 75 |
| Liquid Extract | Briess DME - Traditional Dark | 1.5 kg (24.8%) | 95 % | 59 |
| Dry Extract | Muntons DME - Light | 0.5 kg (8.3%) | 95 % | 8 |
| Dry Extract | Dry Extract (DME) - Light | 2 kg (33.1%) | 95 % | 16 |
| Sugar | Corn Sugar (Dextrose) | 0.5 kg (8.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Kent Goldings | 65 g | 30 min | 5.5 % |
| Aroma (end of boil) | Wakatu | 14 g | 5 min | 7.4 % |
| Dry Hop | Tettnang | 60 g | 30 day(s) | 4 % |
| Boil | Mosaic | 10 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------------------------------|
| Saflager S-189 | Lager | Dry | 23 g | Fermentis Division of S.I.Lesaffre |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | śliwka wędzona | 150 g | Secondary | 30 day(s) |

Notes

- testowy przepis nr 1
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