

## porter resztkowy

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **47.3**
- Style **Brown 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 --- **liter(s)**
- Total mash volume --- **liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Strzegom Karmel 600	1 kg (66.7%)	100 %	600
Sugar	karmel	0.5 kg (33.3%)	100 %	50
Liquid Extract	miód	0 kg	100 %	20

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	5 g	Boil	10 min
Spice	jałowiec	10 g	Boil	5 min

### Notes

- resztki w wedzonego robust portera wedzonego, plus jałowiec 1,5g/L rozgniecione, na ost. 5-10min + miód?  
*Apr 3, 2022, 1:45 PM*