

# Porter Wojnowicki

- Gravity **24.2 BLG**
- ABV ---
- IBU **69**
- SRM **85.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Monachijski	1 kg (14.3%)	80 %	16
Grain	Strzegom Czekoladowy 1200	0.5 kg (7.1%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10.5 %
Boil	Marynka	20 g	30 min	10.5 %

## 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
Other	płatki dębowe	50 g	Secondary	7 day(s)