

# Sherry porter

- Gravity **22.5 BLG**
- ABV ---
- IBU **46**
- SRM **89.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (28.2%)	79 %	10
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (23.9%)	90 %	621
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Grain	Monachijski	1 kg (14.1%)	80 %	16
Grain	Żytni	1 kg (14.1%)	85 %	8
Grain	Caraaroma	0.2 kg (2.8%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200
Grain	Special B Castle	0.2 kg (2.8%)	70 %	350
Grain	Biscuit Malt	0.2 kg (2.8%)	79 %	45
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	17 %
Aroma (end of boil)	Lublin (Lubelski)	42 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Slant	666 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe sherry oloroso	50 g	Secondary	14 day(s)

## Notes

- na cichej podzial na 2 wiadra, do jednego 25g platkow na 10L  
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