

wedzony porter górnej fermentacji

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **32.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (22.5%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (11.2%) | 79 % | 10 |
| Grain | Weyermann - Grodziski | 2 kg (22.5%) | 80 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (22.5%) | 80 % | 4 |
| Grain | Słód Wędzony Steinbach | 1 kg (11.2%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.4%) | 68 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.2%) | 68 % | 1200 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.2%) | 75 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2.2%) | 73 % | 1001 |