

Zew Morza

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **37**
- SRM **23.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 4 kg (48.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (24.1%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (12%) | 79 % | 22 |
| Grain | Caraamber | 0.5 kg (6%) | 75 % | 59 |
| Grain | Biscuit Malt | 0.5 kg (6%) | 79 % | 45 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (3.6%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 10 g | 90 min | 11 % |
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Fuggles | 25 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|------------|
| WLP800 - Pilsner Lager Yeast | Lager | Liquid | 200 ml | White Labs |

Notes

- Drożdże - gęstwa po american pils.
Podział na 2 warki (wyjdzie 2x ~10l.)

I. Czyścioch

II. Dodać płatkę/kostkę dębową średnio opiekaną.

(najlepiej amerykański dąb, średnio opiekany. leżakowany jakieś 3 tygodnie w whyski.) ~2-3 tygodnie na cichej.

III. Owoce leśne zamiast płatków?

Jan 22, 2020, 3:38 PM