

GAZOWANY PORTER BAŁTYCKI

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **26**
- SRM **51.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (15.4%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (7.7%)	70 %	299
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.5 kg (7.7%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	10 g	7 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Sherry Oloroso	50 g	Secondary	21 day(s)

Notes

- 1. Zacieranie
66' - 25min
72' - 50min

78' - 15min
Nov 2, 2018, 4:54 PM