

PORTER #4 WĘDZONY SKURWYSYN

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **44**
- SRM **25.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **7 %**
- Size with trub loss **588.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **3.2 %/h**
- Boil size **652.7 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **2.22 liter(s) / kg**
- Mash size **410.7 liter(s)**
- Total mash volume **595.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Weyermann	125 kg (67.6%)	77 %	6
Grain	Pilzneński Weyermann	32 kg (17.3%)	80.5 %	3.5
Grain	Biscuit Castle	5 kg (2.7%)	77 %	50
Grain	Special B Castle	7 kg (3.8%)	77 %	290
Grain	CaraRye	6 kg (3.2%)	74 %	175
Grain	Chocolate Rye	7 kg (3.8%)	65 %	550
Grain	Carafa III Special	3 kg (1.6%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	860 g	60 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Slant	15000 ml	White Labs

Notes

- Amylo 300 do zacieru, chcemy wytrawnie hehe
Zgłoszenie 21 P
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