

Porter DZIQ

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **39**
- SRM **184.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	5.5 kg (82.1%)	80 %	15
Grain	Strzegom Czekoladowy ciemny	1.2 kg (17.9%)	68 %	6818

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Lublin (Lubelski)	30 g	60 min	4.3 %
Aroma (end of boil)	Chinook	20 g	15 min	13.3 %

Yeasts

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