

Portret Franka, leżakować jeszcze 15 lat

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **31**
- SRM **31.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.8 kg (42.2%)	79 %	10
Grain	Monachijski	3 kg (33.3%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.35 kg (3.9%)	75 %	30
Grain	Strzegom Czekoladowy 400	0.45 kg (5%)	68 %	400
Grain	Caramel/Crystal Malt - 120L	0.4 kg (4.4%)	72 %	236
Sugar	Candi Sugar, Dark	1 kg (11.1%)	100 %	250

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Marynka	35 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	150 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe macerowane w koniaku	50 g	Secondary	45 day(s)