

Covfefe porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **27**
- SRM **22.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Chocolate Malt (UK)	0.085 kg (1.4%)	73 %	887
Grain	Munich Malt	0.34 kg (5.6%)	80 %	18
Grain	Briess - Black Malt	0.17 kg (2.8%)	55 %	985
Grain	Caramel/Crystal Malt - 20L	0.45 kg (7.4%)	75 %	39
Dry Extract	Muntons DME - Extra Dark	0.5 kg (8.3%)	95 %	75
Liquid Extract	Briess DME - Traditional Dark	1.5 kg (24.8%)	95 %	59
Dry Extract	Muntons DME - Light	0.5 kg (8.3%)	95 %	8
Dry Extract	Dry Extract (DME) - Light	2 kg (33.1%)	95 %	16
Sugar	Corn Sugar (Dextrose)	0.5 kg (8.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	65 g	30 min	5.5 %
Aroma (end of boil)	Wakatu	14 g	5 min	7.4 %
Dry Hop	Tettnang	60 g	30 day(s)	4 %
Boil	Mosaic	10 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	23 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka wędzona	150 g	Secondary	30 day(s)

Notes

- testowy przepis nr 1
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