

## porter resztkowy

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU ---
- SRM **47.3**
- Style **Brown Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

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

### Fermentables

| Type           | Name                | Amount         | Yield | EBC |
|----------------|---------------------|----------------|-------|-----|
| Liquid Extract | Strzegom Karmel 600 | 1 kg (66.7%)   | 100 % | 600 |
| Sugar          | karmel              | 0.5 kg (33.3%) | 100 % | 50  |
| Liquid Extract | miód                | 0 kg           | 100 % | 20  |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Fermentis  |

### Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | jałowiec | 5 g    | Boil    | 10 min |
| Spice | jałowiec | 10 g   | Boil    | 5 min  |

### Notes

- resztki w wedzonego robust portera wedzonego, plus jałowiec 1,5g/L rozgniezione, na ost. 5-10min + miód?  
*Apr 3, 2022, 1:45 PM*