

zytni porter

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **30**
- SRM **25.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (48.8%)	80 %	4
Grain	Żytni	1.2 kg (29.3%)	85 %	8
Grain	Strzegom Karmel 150	0.2 kg (4.9%)	75 %	150
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (4.9%)	73 %	120
Grain	Abbey Castle	0.2 kg (4.9%)	80 %	45
Grain	Special B Malt	0.2 kg (4.9%)	65.2 %	315
Grain	Carafa II	0.1 kg (2.4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - W35 German Lager	Lager	Liquid	200 ml	Gozdawa