

#73 Porter v2

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **25**
- SRM **37.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **118.5 liter(s)**
- Total mash volume **138.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	7 kg (35.4%)	79 %	10
Grain	Strzegom Karmel 30	1.75 kg (8.9%)	75 %	30
Grain	Monachijski	7 kg (35.4%)	80 %	16
Grain	Strzegom Karmel 300	2 kg (10.1%)	70 %	299
Grain	Płatki owsiane	1 kg (5.1%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (2.5%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (1.3%)	73 %	1001
Grain	Strzegom Barwiący	0.25 kg (1.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	2000 ml	---

Notes

- 20L do wysładzanie. Warzone metoda bez kosza. Z klasycznym wysładzaniem.
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