

## #13 Porter Bałtycki 22 Blg

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **55**
- SRM **22.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	ekstrakt słodowy barwiący suchy	1 kg (15.2%)	80 %	80
Dry Extract	ekstrakt słodowy ciemny suchy	0.5 kg (7.6%)	80 %	80
Liquid Extract	Bruntal ekstrakt słodowy ciemny	3.4 kg (51.5%)	90 %	62
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (25.8%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.5 %
Boil	Marynka	20 g	10 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.5 %
Aroma (end of boil)	Marynka	10 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis