

# Baltic Porter

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **53.4**
- Style **Baltic 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy ciemny	1.2 kg (54.5%)	90 %	621
Sugar	Sacharoza	1 kg (45.5%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	9.1 %
Aroma (end of boil)	Lublin (Lubelski)	14 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Lager	Dry	3.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	śliwka suszona	25 g	Boil	15 min