

# Czarna Flądra

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **30**
- SRM **112.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **14.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt Ciemny Gozdawa	1.7 kg (40.5%)	72 %	650
Liquid Extract	Ekstrakt słodowy ciemny Gozdawa Baltic Porter	1.7 kg (40.5%)	72 %	750
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.5 kg (11.9%)	72 %	35
Adjunct	Bakalie (rodzynki + figi)	0.3 kg (7.1%)	50 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Aroma (end of boil)	chmiel z zestawu (mosaic?)	14 g	10 min	8 %
Whirlpool	Lomik	20 g	0 min	3.8 %
Dry Hop	Lomik/Marynka	20 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Dry	23 g	safale

## Extras

Type	Name	Amount	Use for	Time
Spice	Śliwka macerowana w spirytusie	20 g	Secondary	6 day(s)