

Piotrek z Bałtyku

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **29**
- SRM **28.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (58.6%) | 80 % | 45 |
| Adjunct | Płatki owsiane | 0 kg | 60 % | 3 |
| Grain | Cara Gold Castlemalting | 0.4 kg (13.8%) | 78 % | 120 |
| Grain | Strzegom Karmel 150 | 0.4 kg (13.8%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.4 kg (13.8%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |