

## porter bałtycki

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **34**
- SRM **82.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (48.2%)	81 %	26
Grain	Strzegom Barwiący	0.25 kg (3.5%)	68 %	1300
Liquid Extract	Bruntal ekstrakt słodowy ciemny	3.4 kg (48.2%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Aroma (end of boil)	Fuggles	30 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	33.5 g	Fermentis