

PPB Pucek Baltic Porter 2.0

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **58**
- SRM **28.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny Bruntal	5.1 kg (79.4%)	81 %	25
Grain	Caramel/Crystal Malt - 120L	0.3 kg (4.7%)	72 %	236
Grain	Carafa II	0.3 kg (4.7%)	70 %	812
Grain	Weyermann - Chocolate Rye	0.12 kg (1.9%)	20 %	493
Grain	Bestmaltz - Słód monachijski typ 2	0.3 kg (4.7%)	80 %	35
Grain	BESTMALZ - Best Pilsen	0.3 kg (4.7%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	11.5 %
Boil	Saaz (Czech Republic)	50 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	850 ml	Fermentis