

## DeerBear Porter Bałtycki 21° BLG

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **25.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Pilzneński                       | 2.2 kg (28.2%) | 81 %   | 4   |
| Grain | Monachijski                      | 4.5 kg (57.7%) | 80 %   | 16  |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3.8%)  | 73 %   | 120 |
| Grain | Special B Malt                   | 0.15 kg (1.9%) | 65.2 % | 315 |
| Grain | Carafa II                        | 0.35 kg (4.5%) | 70 %   | 812 |
| Grain | Płatki owsiane                   | 0.3 kg (3.8%)  | 85 %   | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 40 g   | 20 min | 4 %        |

### Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Saflager W 34/70                   | Lager | Dry  | 11.5 g | Fermentis       |
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry  | 10 g   | Mangrove Jack's |

### Extras

| Type  | Name             | Amount | Use for | Time   |
|-------|------------------|--------|---------|--------|
| Other | Cukier trzcinowy | 300 g  | Boil    | 15 min |