

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 |