

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 |