

## Pucek Baltic Porter 2

- Gravity **18.9 BLG**
- ABV ---
- IBU **54**
- SRM **83.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC  |
|----------------|---------------------------------|----------------|-------|------|
| Liquid Extract | Ekstrakt słodowy ciemny Bruntal | 3.4 kg (51.9%) | 82 %  | 650  |
| Liquid Extract | Ekstrakt słodowy jasny Bruntal  | 2.4 kg (36.6%) | 81 %  | 25   |
| Grain          | Carafa II                       | 0.25 kg (3.8%) | 50 %  | 812  |
| Grain          | Carafa III                      | 0.25 kg (3.8%) | 50 %  | 1034 |
| Grain          | Caraaroma                       | 0.25 kg (3.8%) | 50 %  | 400  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnat            | 45 g   | 60 min | 14.2 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 3.5 %      |

### Yeasts

| Name          | Type  | Form  | Amount  | Laboratory                         |
|---------------|-------|-------|---------|------------------------------------|
| Saflager S-23 | Lager | Slant | 1000 ml | Fermentis Division of S.I.Lesaffre |

### Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Other  | Płatki dębowe  | 20 g   | Secondary | 21 day(s) |
| Fining | Mech irlandzki | 5 g    | Boil      | 10 min    |

### Notes

- PPPP podaje barwę 79EBC  
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