

## #13 Porter Bałtycki 22 Blg

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **55**
- SRM **22.5**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Dry Extract    | ekstrakt słodowy barwiący suchy | 1 kg (15.2%)   | 80 %  | 80  |
| Dry Extract    | ekstrakt słodowy ciemny suchy   | 0.5 kg (7.6%)  | 80 %  | 80  |
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 3.4 kg (51.5%) | 90 %  | 62  |
| Liquid Extract | Bruntal ekstrakt słodowy jasny  | 1.7 kg (25.8%) | 81 %  | 26  |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 60 g   | 60 min | 10 %       |
| Boil                | Saaz (Czech Republic) | 30 g   | 10 min | 3.5 %      |
| Boil                | Marynka               | 20 g   | 10 min | 10 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g   | 5 min  | 3.5 %      |
| Aroma (end of boil) | Marynka               | 10 g   | 5 min  | 10 %       |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |