

# PORTER BAŁTYCKI

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **34**
- SRM **89**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

| Type           | Name  | Amount       | Yield | EBC |
|----------------|---|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny                            | 1.2 kg (19%) | 80 %  | 650 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal                       | 1.7 kg (27%) | 90 %  | 621 |
| Liquid Extract | WES ekstrakt słodowy jasny                            | 1.7 kg (27%) | 80 %  | 650 |
| Liquid Extract | Ekstrakt słodowy Monachijski - Weyermann Munich Amber | 1.7 kg (27%) | 78 %  | 22  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 40 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory                         |
|---------------|-------|------|--------|------------------------------------|
| Saflager S-23 | Lager | Dry  | 23 g   | Fermentis Division of S.I.Lesaffre |

## Extras

| Type   | Name                              | Amount | Use for | Time   |
|--------|-----------------------------------|--------|---------|--------|
| Flavor | Słód czekoladowy ciemny śrutowany | 200 g  | Boil    | 60 min |