

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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