

# X

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **27.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg (55.2%)	80 %	16
Grain	Pilzneński	2.2 kg (27%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.5%)	73 %	120
Grain	Special B Malt	0.25 kg (3.1%)	65.2 %	315
Grain	Carafa II	0.35 kg (4.3%)	70 %	812
Grain	Płatki owsiane	0.3 kg (3.7%)	85 %	3
Sugar	Brown Sugar, Dark	0.35 kg (4.3%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	20 g	60 min	4 %
Mash	Marynka	20 g	60 min	10 %
Mash	Lublin (Lubelski)	20 g	10 min	4 %
Mash	Marynka	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-23	Lager	Liquid	1 ml	Fermentis

## Notes

- Porter Bałtycki DEER BEER 21\*BLG  
*Sep 19, 2020, 8:14 PM*