Porter bałtycki DEER BEAR 21°BLG

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **42**
- SRM **27.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4.5 kg *(55.9%)*	80 %	16
Grain	Pilzneński	2.2 kg *(27.3%)*	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg *(2.5%)*	73 %	120
Grain	Special B Malt	0.2 kg *(2.5%)*	65.2 %	315
Grain	Carafa II	0.35 kg *(4.3%)*	70 %	812
Grain	Płatki owsiane	0.3 kg *(3.7%)*	85 %	3
Sugar	Muscovado	0.3 kg *(3.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

Yeasts

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