

#1 Porter Bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **68**
- SRM **109.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy ciemny | 3.1 kg (100%) | 90 % | 621 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------------|
| Jazda Bockiem Edycja Specjalna | Lager | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|--------|---------|--------|
| Spice | Trawa cytrynowa | 30 g | Boil | 10 min |
| Other | Słód czekoladowy | 200 g | Boil | 20 min |
| Other | Słód barwiący | 100 g | Boil | 10 min |
| Other | Słód jęczmienny prażony | 100 g | Boil | 10 min |
| Spice | Ziarna kakao surowe | 50 g | Boil | 10 min |