

# DeerBear Porter Bałtycki 21° BLG

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **42**
- SRM **25.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	Pilzneński	2.2 kg (28.2%)	81 %	4
Grain	Monachijski	4.5 kg (57.7%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.8%)	73 %	120
Grain	Special B Malt	0.15 kg (1.9%)	65.2 %	315
Grain	Carafa II	0.35 kg (4.5%)	70 %	812
Grain	Płatki owsiane	0.3 kg (3.8%)	85 %	3

## 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	11.5 g	Fermentis
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier trzcinowy	300 g	Boil	15 min