

## Piotrek z Bałtyku

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **29**
- SRM **28.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (58.6%)	80 %	45
Adjunct	Płatki owsiane	0 kg	60 %	3
Grain	Cara Gold Castlemalting	0.4 kg (13.8%)	78 %	120
Grain	Strzegom Karmel 150	0.4 kg (13.8%)	75 %	150
Grain	Karmelowy Czerwony	0.4 kg (13.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis