

BP

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **27**
- SRM **63.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.7 kg (22.1%)	80 %	45
Liquid Extract	Gozdawa ekstrakt słodowy superjasny	1.7 kg (22.1%)	80 %	40
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (22.1%)	80 %	250
Dry Extract	Gozdawa ekstrakt słodowy superciemny suchy	0.3 kg (3.9%)	95 %	600
Liquid Extract	Coopers LME - Dark	1.7 kg (22.1%)	78 %	600
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.9%)	68 %	400
Grain	Strzegom Karmel 30	0.3 kg (3.9%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	17 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	350 ml	fermentis