

## ekstrakcyjny PB

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **27**
- SRM **27.1**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (45.9%)	81 %	26
Grain	Czekoladowy	0.5 kg (6.8%)	60 %	788
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.8%)	75 %	30
Sugar	fruktoza	3 kg (40.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	20 min	10 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

### Yeasts

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

### Notes

- ziarno nie na zacieranie oryginalne blg 19,7  
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