

## PIWO 43

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **34**
- SRM **18.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Viking Pilsner malt	2.5 kg (62.5%)	78.3 %	15
Sugar	glukoza	0.5 kg (12.5%)	100 %	2
Liquid Extract	Amber Malt	1 kg (25%)	75 %	180

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	7 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Aroma (end of boil)	Hallertaurer Blank	40 g	2 min	9.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	63 g	Bottling	---
Spice	witamina C	4 g	Bottling	---