

# Porter

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **38**
- SRM **78**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (31.8%)	80 %	40
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (31.8%)	90 %	621
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg (31.8%)	90 %	621
Grain	Carafa	0.25 kg (4.7%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka suszona	250 g	Boil	10 min