

Porter bałtycki z wiśnią

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU ---
- SRM ---
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------|------------|-------|-----|
| Liquid Extract | Gozdawa Porter Bałtycki | 2 kg (50%) | 50 % | --- |
| Liquid Extract | Gozdawa Light | 2 kg (50%) | 50 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|-----------|------------|
| Dry Hop | Lublin (Lubelski) | 20 g | 16 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's Californian Lager M54 | Lager | Dry | 8 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Flavor | Wiśnie z nalewki | 1500 g | Secondary | 16 day(s) |
| Other | Miód | 25 g | Bottling | --- |