

## Pucek Baltic Porter 2

- Gravity **18.9 BLG**
- ABV ---
- IBU **54**
- SRM **83.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy ciemny Bruntal	3.4 kg (51.9%)	82 %	650
Liquid Extract	Ekstrakt słodowy jasny Bruntal	2.4 kg (36.6%)	81 %	25
Grain	Carafa II	0.25 kg (3.8%)	50 %	812
Grain	Carafa III	0.25 kg (3.8%)	50 %	1034
Grain	Caraaroma	0.25 kg (3.8%)	50 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	45 g	60 min	14.2 %
Boil	Lublin (Lubelski)	30 g	15 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	1000 ml	Fermentis Division of S.I.Lesaffre

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	20 g	Secondary	21 day(s)
Fining	Mech irlandzki	5 g	Boil	10 min

### Notes

- PPPP podaje barwę 79EBC  
*Jan 10, 2017, 11:01 PM*