

## extract baltic porter

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **28**
- SRM **26.8**
- 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	ekstrakt amber	2.4 kg (36.4%)	--- %	180
Liquid Extract	ekstrakt jasny	3.2 kg (48.5%)	--- %	16
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis