

# Porter Bałtycki

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **54.3**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy jasny	3.4 kg (63.6%)	64 %	45
Liquid Extract	Gozdawa ekstrakt słodowy ciemny	1.7 kg (31.8%)	65 %	650
Grain	Jęczmień palony	0.25 kg (4.7%)	40 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9 %
Aroma (end of boil)	Marynka	10 g	10 min	9 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	3.5 %
Whirlpool	Marynka	30 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	31.5 g	Fermentis