PORTER BAŁTYCKI

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **34**
- SRM **89**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg *(19%)*	80 %	650
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.7 kg *(27%)*	90 %	621
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg *(27%)*	80 %	650
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1.7 kg *(27%)*	78 %	22

Hops

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

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Słód czekoladowy ciemny śrutowany	200 g	Boil	60 min