

BALTIC PORTER II

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **43**
- SRM **39.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	5 kg (54.9%)	81 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (11%)	80 %	20
Grain	Słód Caramunich Typ III Weyermann	0.5 kg (5.5%)	73 %	120
Grain	Simpsons Crystal T50	0.5 kg (5.5%)	74 %	131
Grain	Simpsons Brown Malt	0.5 kg (5.5%)	73 %	500
Grain	Castle Cafe	0.5 kg (5.5%)	75.5 %	480
Grain	Weyermann Pszeniczny Czekoladowy	0.1 kg (1.1%)	73 %	1050
Grain	Płatki pszeniczne	1 kg (11%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Slant	250 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min