

Port 2

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **48**
- SRM **36.5**
- 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 **150 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **36.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5.15 kg (41.9%)	80 %	16
Grain	Strzegom Wiedeński	4 kg (32.5%)	79 %	10
Grain	Strzegom Karmel 150	1 kg (8.1%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.5 kg (4.1%)	68 %	400
Grain	Pszeniczny	0.5 kg (4.1%)	85 %	4
Grain	Barley, Flaked	0.8 kg (6.5%)	70 %	4
Grain	Carafa III	0.25 kg (2%)	70 %	1034
Grain	Jęczmień palony	0.1 kg (0.8%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	50 g	90 min	12 %
Boil	Oktawia	20 g	30 min	7.1 %
Boil	Oktawia	15 g	15 min	7.1 %
Boil	Oktawia	15 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis