

Porter 2

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **29**
- SRM **53.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 5 kg (52.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 1 kg (10.5%) | 79 % | 16 |
| Grain | Fawcett - Pale Chocolate | 1 kg (10.5%) | 71 % | 600 |
| Grain | Carabelge | 1 kg (10.5%) | 80 % | 30 |
| Grain | Carafa III | 0.5 kg (5.3%) | 70 % | 1034 |
| Grain | Pszeniczny | 0.3 kg (3.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (3.2%) | 78 % | 4 |
| Grain | Caraaroma | 0.4 kg (4.2%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 11.6 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 3.4 % |