

## Porter Dwa

---

- Gravity **21.1 BLG**
- ABV ---
- IBU **29**
- SRM **15.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **59.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Pilzneński                             | 6.7 kg (65.4%) | 81 %  | 4    |
| Grain | Monachijski                            | 1.6 kg (15.6%) | 80 %  | 16   |
| Grain | Słód pszeniczny Vikingmalt             | 0.3 kg (2.9%)  | 80 %  | 4    |
| Grain | Fawcett - Pszeniczny Czekoladowy       | 0.2 kg (2%)    | 73 %  | 1001 |
| Grain | Czekoladowy 1200EBC Vikingmalt         | 0.2 kg (2%)    | 80 %  | ---  |
| Grain | Caramunich Weyerman Typ II 100-130 EBC | 0.5 kg (4.9%)  | 80 %  | ---  |
| Grain | Karmelowy Czerwony 40-60EBC Vikingmalt | 0.35 kg (3.4%) | 75 %  | ---  |
| Grain | Carafa Cofe Castelmaltng 420-520EBC    | 0.4 kg (3.9%)  | 80 %  | ---  |

### Hops

| <b>Use for</b> | <b>Name</b>       | <b>Amount</b> | <b>Time</b> | <b>Alpha acid</b> |
|----------------|-------------------|---------------|-------------|-------------------|
| Boil           | Marynka           | 40 g          | 60 min      | 8.8 %             |
| Boil           | Lublin (Lubelski) | 40 g          | 15 min      | 4 %               |