Porter v2

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **38**
- SRM **27.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg *(36.4%)*	80.5 %	2
Grain	Strzegom Monachijski typ I	2 kg *(36.4%)*	79 %	16
Grain	Strzegom Wiedeński	0.8 kg *(14.5%)*	79 %	10
Grain	Karmelowy Jasny 30EBC	0.25 kg *(4.5%)*	75 %	30
Grain	Karmelowy żytni Strzegom	0.25 kg *(4.5%)*	75 %	150
Grain	Black (Patent) Malt	0.1 kg *(1.8%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(1.8%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Marynka	50 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis