

## Porter 2

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **47**
- SRM **40.1**
- 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 **90 min**
- Evaporation rate **20 %/h**
- Boil size **37.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **31.1 liter(s)**

### Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **22.7 liter(s)** of strike water to **59.1C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

### Fermentables

| Type    | Name                             | Amount         | Yield | EBC  |
|---------|----------------------------------|----------------|-------|------|
| Grain   | Strzegom Wiedeński               | 3.5 kg (40.2%) | 79 %  | 10   |
| Grain   | Strzegom Pilzneński              | 1 kg (11.5%)   | 80 %  | 4    |
| Grain   | Pszeniczny                       | 0.5 kg (5.7%)  | 85 %  | 4    |
| Grain   | Viking Malt<br>Wędzony Czereśnią | 1 kg (11.5%)   | 82 %  | 10   |
| Grain   | Viking Malt<br>Wędzony jabłonią  | 1 kg (11.5%)   | 82 %  | 10   |
| Grain   | Strzegom Karmel<br>600           | 0.5 kg (5.7%)  | 68 %  | 600  |
| Grain   | Special X Bestmalz               | 0.5 kg (5.7%)  | 70 %  | 350  |
| Grain   | Extra black                      | 0.2 kg (2.3%)  | 65 %  | 1400 |
| Grain   | Carafa (R) Special<br>typ III    | 0.2 kg (2.3%)  | 70 %  | 1400 |
| Sugar   | Brązowy cukier                   | 0.2 kg (2.3%)  | 100 % | ---  |
| Adjunct | Łuska ryżowa                     | 0.1 kg (1.1%)  | 1 %   | ---  |

### Hops

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Galena  | 30 g   | 50 min | 12.8 %     |
| Boil                | Chinook | 20 g   | 50 min | 12.8 %     |
| Aroma (end of boil) | Motueka | 20 g   | 10 min | 6.7 %      |

### Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 500 ml | ---        |

### Extras

| Type        | Name               | Amount | Use for | Time   |
|-------------|--------------------|--------|---------|--------|
| Fining      | Mech irlandzki     | 5 g    | Boil    | 10 min |
| Water Agent | Chlorek wapnia 33% | 10 g   | Mash    | 90 min |