

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 %