

## Porter #2

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **54**
- SRM **31.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **400 liter(s)**
- Trub loss **5 %**
- Size with trub loss **424 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **452.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **375.1 liter(s)**
- Total mash volume **545.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	125 kg (73.3%)	81 %	4
Grain	Rye Malt	25 kg (14.7%)	81 %	10
Grain	Weyermann - Caramel Rye Malt	6 kg (3.5%)	74 %	175
Grain	Fawcett - Crystal	2 kg (1.2%)	70 %	160
Grain	Special B Castle	3 kg (1.8%)	70 %	350
Grain	Weyermann - Chocolate Rye	5 kg (2.9%)	65 %	550
Grain	Fawcett - Pale Chocolate	2 kg (1.2%)	71 %	1175
Grain	Carafa III	2.5 kg (1.5%)	70 %	1400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	900 g	60 min	14 %