

porter B. nr 2

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **23**
- SRM **41.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|------|
| Grain | Strzegom Wiedeński | 3.04 kg (47.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.4 kg (37.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.28 kg (4.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.32 kg (5%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.36 kg (5.6%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8.5 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 3.7 % |