

## Porter v2

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- 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  |