

!!Bałtyk 2

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **29**
- SRM **38.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 1 kg (15.9%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 3.5 kg (55.6%) | 79 % | 22 |
| Grain | Special B Malt | 0.45 kg (7.1%) | 65.2 % | 315 |
| Grain | Weyermann - Carafa II | 0.3 kg (4.8%) | 70 % | 837 |
| Grain | Oats, Flaked | 0.5 kg (7.9%) | 80 % | 2 |
| Grain | Simpsons - Caramalt | 0.55 kg (8.7%) | 76 % | 69 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 200 g | Fermentis |