

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 %