

Porter Bałtycki #2

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **21**
- SRM **43.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.7 kg (29%)	79 %	10
Grain	Strzegom Monachijski typ I	1.5 kg (16.1%)	79 %	16
Grain	Caramunich® typ I	0.8 kg (8.6%)	73 %	80
Grain	Caraaroma	0.7 kg (7.5%)	78 %	400
Grain	Briess - Carapils Malt	0.5 kg (5.4%)	74 %	3
Grain	Biscuit Malt	0.3 kg (3.2%)	79 %	45
Grain	Carafa	0.4 kg (4.3%)	70 %	664
Grain	Czekoladowy	0.4 kg (4.3%)	60 %	788
Grain	Strzegom Pilzneński	2 kg (21.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Aroma (end of boil)	lunga	20 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis