

Porter Bałtycki 2

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **43**
- SRM **36.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (5.6%)	60 %	3
Grain	Strzegom Monachijski typ I	5 kg (56.2%)	79 %	16
Grain	Strzegom Wiedeński	2 kg (22.5%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.6%)	73 %	120
Grain	Caraaroma	0.5 kg (5.6%)	78 %	400
Grain	Carafa II	0.2 kg (2.2%)	70 %	812
Grain	Strzegom Czekoladowy 1200	0.2 kg (2.2%)	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	80 min	15.5 %
Aroma (end of boil)	Marynka	25 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
w34	Lager	Slant	100 ml	---