

## Porter II

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **43**
- SRM **31.8**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (43.9%)	82 %	4
Grain	Viking Munich Malt	2 kg (17.5%)	78 %	18
Grain	Viking Vienna Malt	2 kg (17.5%)	79 %	7
Grain	Strzegom Czekoladowy 1200	0.3 kg (2.6%)	68 %	1202
Grain	Jęczmień palony	0.2 kg (1.8%)	55 %	985
Grain	Barley, Flaked	0.5 kg (4.4%)	70 %	4
Grain	Płatki owsiane	0.5 kg (4.4%)	85 %	3
Grain	Caramunich® typ I	0.5 kg (4.4%)	73 %	80
Grain	Caraaroma	0.2 kg (1.8%)	78 %	400
Grain	Strzegom Karmel 150	0.2 kg (1.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lublin (Lubelski)	40 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP838 - Southern German Lager Yeast	Lager	Liquid	5000 ml	White Labs