

## Port 2

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **48**
- SRM **36.5**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **150 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **36.9 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC  |
|-------|----------------------------|-----------------|-------|------|
| Grain | Monachijski                | 5.15 kg (41.9%) | 80 %  | 16   |
| Grain | Strzegom Wiedeński         | 4 kg (32.5%)    | 79 %  | 10   |
| Grain | Strzegom Karmel 150        | 1 kg (8.1%)     | 75 %  | 150  |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.1%)   | 68 %  | 400  |
| Grain | Pszeniczny                 | 0.5 kg (4.1%)   | 85 %  | 4    |
| Grain | Barley, Flaked             | 0.8 kg (6.5%)   | 70 %  | 4    |
| Grain | Carafa III                 | 0.25 kg (2%)    | 70 %  | 1034 |
| Grain | Jęczmień palony            | 0.1 kg (0.8%)   | 55 %  | 1000 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Junga   | 50 g   | 90 min | 12 %       |
| Boil    | Oktawia | 20 g   | 30 min | 7.1 %      |
| Boil    | Oktawia | 15 g   | 15 min | 7.1 %      |
| Boil    | Oktawia | 15 g   | 5 min  | 7.1 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |