

Porter 2

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **47**
- SRM **40.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.7 liter(s)** of strike water to **59.1C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3.5 kg (40.2%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (11.5%)	80 %	4
Grain	Pszeniczny	0.5 kg (5.7%)	85 %	4
Grain	Viking Malt Wędzony Czereśnią	1 kg (11.5%)	82 %	10
Grain	Viking Malt Wędzony jabłonią	1 kg (11.5%)	82 %	10
Grain	Strzegom Karmel 600	0.5 kg (5.7%)	68 %	600
Grain	Special X Bestmalz	0.5 kg (5.7%)	70 %	350
Grain	Extra black	0.2 kg (2.3%)	65 %	1400
Grain	Carafa (R) Special typ III	0.2 kg (2.3%)	70 %	1400
Sugar	Brązowy cukier	0.2 kg (2.3%)	100 %	---
Adjunct	Łuska ryżowa	0.1 kg (1.1%)	1 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	30 g	50 min	12.8 %
Boil	Chinook	20 g	50 min	12.8 %
Aroma (end of boil)	Motueka	20 g	10 min	6.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	Chlorek wapnia 33%	10 g	Mash	90 min