

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 |