

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 | --- |