

## Porter Dwa

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- Gravity **21.1 BLG**
- ABV ---
- IBU **29**
- SRM **15.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.6 liter(s)** of strike water to **59.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.7 kg (65.4%)	81 %	4
Grain	Monachijski	1.6 kg (15.6%)	80 %	16
Grain	Słód pszeniczny Vikingmalt	0.3 kg (2.9%)	80 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2%)	73 %	1001
Grain	Czekoladowy 1200EBC Vikingmalt	0.2 kg (2%)	80 %	---
Grain	Caramunich Weyerman Typ II 100-130 EBC	0.5 kg (4.9%)	80 %	---
Grain	Karmelowy Czerwony 40-60EBC Vikingmalt	0.35 kg (3.4%)	75 %	---
Grain	Carafa Cofe Castelmaltng 420-520EBC	0.4 kg (3.9%)	80 %	---

### Hops

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Marynka	40 g	60 min	8.8 %
Boil	Lublin (Lubelski)	40 g	15 min	4 %