

!!Bałtyk 2

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **29**
- SRM **38.3**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (15.9%)	81 %	4
Grain	Strzegom Monachijski typ II	3.5 kg (55.6%)	79 %	22
Grain	Special B Malt	0.45 kg (7.1%)	65.2 %	315
Grain	Weyermann - Carafa II	0.3 kg (4.8%)	70 %	837
Grain	Oats, Flaked	0.5 kg (7.9%)	80 %	2
Grain	Simpsons - Caramalt	0.55 kg (8.7%)	76 %	69

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	200 g	Fermentis