

Porter bałtycki 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **25.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.5 kg (34.7%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (41.7%)	79 %	10
Grain	Karmelowy Czerwony	0.5 kg (6.9%)	75 %	59
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.9%)	68 %	400
Grain	Jęczmień palony	0.2 kg (2.8%)	55 %	985
Grain	Monachijski	0.5 kg (6.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	70 min	13.5 %
Boil	Marynka	30 g	10 min	10 %