

Porter II

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **43**
- SRM **31.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **39.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 5 kg (43.9%) | 82 % | 4 |
| Grain | Viking Munich Malt | 2 kg (17.5%) | 78 % | 18 |
| Grain | Viking Vienna Malt | 2 kg (17.5%) | 79 % | 7 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (2.6%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.2 kg (1.8%) | 55 % | 985 |
| Grain | Barley, Flaked | 0.5 kg (4.4%) | 70 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (4.4%) | 85 % | 3 |
| Grain | Caramunich® typ I | 0.5 kg (4.4%) | 73 % | 80 |
| Grain | Caraaroma | 0.2 kg (1.8%) | 78 % | 400 |
| Grain | Strzegom Karmel 150 | 0.2 kg (1.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 40 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|-------|--------|---------|------------|
| WLP838 - Southern German Lager Yeast | Lager | Liquid | 5000 ml | White Labs |