

## !!Bałtyk 2

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- 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    | lunga | 30 g   | 60 min | 8 %        |

### Yeasts

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