

# baltico

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **34**
- SRM **26.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **3 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.6 kg (35.1%)	80 %	16
Grain	Strzegom Wiedeński	2.3 kg (31.1%)	79 %	10
Grain	Słód Wędzony Steinbach	1 kg (13.5%)	80 %	5
Grain	Płatki owsiane	0.2 kg (2.7%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.1%)	75 %	30
Grain	Fawcett - Pale Chocolate	0.5 kg (6.8%)	71 %	600
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (6.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB 34/70	Lager	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Platki debowe	30 g	Primary	25 day(s)