

Bałtyk 2019

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **29**
- SRM **37.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (40%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 5 kg (40%) | 79 % | 22 |
| Grain | Pszeniczny | 1 kg (8%) | 85 % | 4 |
| Grain | Caramunich® typ I | 0.5 kg (4%) | 73 % | 80 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4%) | 68 % | 1200 |
| Grain | Strzegom Karmel 600 | 0.5 kg (4%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 60 g | 60 min | 8.8 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|------|
| Water Agent | kwas mlekowy | 10 g | Mash | --- |