

LubBałtyk 2

- Gravity **26.6 BLG**
- ABV ---
- IBU **48**
- SRM **44.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **1 %**
- Size with trub loss **14.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński | 3 kg (36.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (24.1%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 2 kg (24.1%) | 80 % | 4 |
| Grain | Caraaroma | 0.3 kg (3.6%) | 78 % | 400 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.4%) | 70 % | 299 |
| Grain | Jęczmień palony | 0.2 kg (2.4%) | 5 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.2%) | 3 % | 1202 |
| Grain | weyermann Caramunich | 0.3 kg (3.6%) | 70 % | 120 |
| Grain | Viking Cookie malt | 0.2 kg (2.4%) | 75 % | 55 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8 % |
| Boil | Marynka | 20 g | 30 min | 8 % |
| Aroma (end of boil) | Marynka | 20 g | 10 min | 8 % |

| | | | | |
|---------------------|---------|------|-------|-----|
| Aroma (end of boil) | Marynka | 30 g | 5 min | 8 % |
|---------------------|---------|------|-------|-----|