

## Only Baltic

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **35.9**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **40.5 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (33.3%)	79 %	10
Grain	Monachijski	3 kg (33.3%)	80 %	16
Grain	Pale Chocolate Malt	0.5 kg (5.6%)	60 %	690
Grain	Briess - Dark Chocolate Malt	0.5 kg (5.6%)	60 %	827
Grain	Płatki pszeniczne	0.5 kg (5.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Grain	Pale Ale Viking	1 kg (11.1%)	80 %	5