

# porter bałtycki wedle ares

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **51**
- SRM **41.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **39 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **39 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	5 kg (54.1%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (21.6%)	79 %	22
Grain	Caramel/Crystal Malt - 120L	0.5 kg (5.4%)	72 %	236
Grain	Weyermann - Spelt Malt1	1 kg (10.8%)	81 %	6
Grain	Briess - Black Barley	0.5 kg (5.4%)	55 %	985
Grain	Carafa III	0.25 kg (2.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %

## Notes

- bez wysładzania  
*Jan 18, 2020, 11:31 AM*