

Bałtyk 3

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **36**
- SRM **35**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	4.5 kg (75%)	80 %	20
Grain	Enzymatyczny Strzegom	0.3 kg (5%)	81 %	4
Grain	Caramunich® typ I	0.3 kg (5%)	73 %	80
Grain	Fawcett - Brown	0.3 kg (5%)	72 %	180
Grain	Żytni	0.3 kg (5%)	85 %	8
Grain	Weyermann - Dehusked Carafa I	0.3 kg (5%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis