Bałtyk

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **43**
- SRM **36.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **30.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6 kg *(59.7%)*	79 %	16
Grain	Strzegom Karmel 600	0.3 kg *(3%)*	68 %	601
Grain	Czekoladowy	0.15 kg *(1.5%)*	60 %	788
Grain	Viking Pale Ale malt	2.5 kg *(24.9%)*	80 %	5
Grain	Pszeniczny	0.2 kg *(2%)*	85 %	4
Grain	Castle Cafe	0.3 kg *(3%)*	75.5 %	480
Grain	Słód Caramunich Typ II Weyermann	0.3 kg *(3%)*	73 %	120
Grain	Weyermann - Melanoiden Malt	0.3 kg *(3%)*	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	42 g	45 min	13.5 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
S23	Lager	Slant	300 ml	Fermentis

Notes

- Bałtyk 20 Blg 16l
  Mały Bałtyk 14 Blg 10l w tym przypadku inne proporcje chmielu lubelski 15 cascade końcówka 28
  Nov 22, 2020, 1:43 PM