

## 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 - Pilzneński 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*