

Bałyk tonie

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **32**
- SRM **44.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **50.8 liter(s)**
- Total mash volume **65.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **50.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **-9.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (34.5%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 3 kg (20.7%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 3 kg (20.7%) | 79 % | 22 |
| Grain | Płatki owsiane | 1 kg (6.9%) | 60 % | 3 |
| Grain | Strzegom Karmel 600 | 1 kg (6.9%) | 68 % | 601 |
| Grain | Czekoladowy | 0.5 kg (3.4%) | 60 % | 788 |
| Grain | Briess - Carapils Malt | 1 kg (6.9%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 45 min | 11 % |
| Boil | lunga | 25 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|----------------|
| LAGER Urkel I 28 | Lager | Slant | 350 ml | imperial yeast |

Notes

- 1 Black 1300-1400 EBC Crisp 0,2 kg
 - 2. Caramunich (R) typ II 110-130 EBC Weyermann 0,2 kg
 - 3. Chocolate 900-1100 EBC Crisp 0,2 kg
 - 4. Crystal Dark 420-480 EBC Crisp 0,2 kg
 - 5. Karmelowy 300 EBC Viking Malt 0,2 kg
 - 6. Karmelowy 600 EBC Viking Malt 0,2 kg
 - 7. Kawowy Jasny 250 EBC Castle Malting 0,2 kg
 - 8. Monachijski typ I 12-18 EBC Weyermann 1 kg
 - 9 Pilsneński 3,2-4,5 EBC Viking Malt 5 kg
 - 10. Pszeniczny 3,5-6,5 EBC Viking Malt 1 kg
 - 11. Pszeniczny czekoladowy 900-1200 EBC Weyermann 0,2 kg
 - 12. Wiedeński 6-12 EBC Steinbach 1 kg
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