

Bałtyk

- Gravity **21.8 BLG**
- ABV ---
- IBU **50**
- SRM **43.9**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (35.4%)	80 %	4
Grain	Strzegom Wiedeński	3 kg (38%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (12.7%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.3%)	68 %	400
Grain	Jęczmień palony	0.3 kg (3.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.3%)	68 %	1200
Grain	Abbey Castle	0.3 kg (3.8%)	80 %	45
Grain	Strzegom Karmel 150	0.3 kg (3.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	30 g	10 min	7 %

Boil	Marynka	30 g	30 min	10 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis