

# Ice Baltic Porter

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **37**
- SRM **32.2**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (30%)	81 %	4
Grain	Strzegom Monachijski typ II	3.6 kg (60%)	79 %	22
Grain	Special B Malt	0.15 kg (2.5%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.3 kg (5%)	74 %	788
Grain	Fawcett - Brown	0.15 kg (2.5%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Lager 2308	Lager	Slant	300 ml	Wyeast