

## LubBałtyk 2

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- Gravity **26.6 BLG**
- ABV ---
- IBU **48**
- SRM **44.6**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **1 %**
- Size with trub loss **14.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.4 liter(s)** of strike water to **80.1C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (36.1%)	79 %	10
Grain	Strzegom Monachijski typ II	2 kg (24.1%)	79 %	22
Grain	Strzegom Pilzneński	2 kg (24.1%)	80 %	4
Grain	Caraaroma	0.3 kg (3.6%)	78 %	400
Grain	Strzegom Karmel 300	0.2 kg (2.4%)	70 %	299
Grain	Jęczmień palony	0.2 kg (2.4%)	5 %	985
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.2%)	3 %	1202
Grain	weyermann Caramunich	0.3 kg (3.6%)	70 %	120
Grain	Viking Cookie malt	0.2 kg (2.4%)	75 %	55

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Marynka	20 g	30 min	8 %
Aroma (end of boil)	Marynka	20 g	10 min	8 %

Aroma (end of boil)	Marynka	30 g	5 min	8 %
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