

Matka Boska Bałtykowska

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **19**
- SRM **32.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **47.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **32.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **47.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (7.5%)	82 %	4
Grain	Strzegom Monachijski typ II	4 kg (30.1%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (22.6%)	79 %	10
Grain	Strzegom Karmel 600	0.8 kg (6%)	68 %	601
Grain	Karmelowy Jasny 30EBC	0.6 kg (4.5%)	75 %	30
Grain	Biscuit Malt	0.2 kg (1.5%)	79 %	45
Grain	SPECIAL W	0.2 kg (1.5%)	80 %	30
Grain	Jęczmień palony	0.1 kg (0.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.5%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (1.5%)	70 %	1000
Grain	Płatki owsiane	0.5 kg (3.8%)	85 %	3
Sugar	cukier	2.5 kg (18.8%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	40 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	3 %

Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	200 g	Boil	5 min
Flavor	kawa whisky	100 g	Boil	5 min

Notes

- nagazowanie 2.2
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