

# ORP Bałtyk

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- Gravity **21.3 BLG**
- ABV ---
- IBU **43**
- SRM **57.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (31.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1.5 kg (31.3%)	79 %	22
Grain	Strzegom Pale Ale	0.5 kg (10.4%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.4 kg (8.3%)	68 %	1200
Grain	Barley, Flaked	0.4 kg (8.3%)	70 %	4
Sugar	Dememera Sugar	0.5 kg (10.4%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	10.8 %
Boil	Celeia	15 g	60 min	5.3 %
Boil	Iunga	10 g	15 min	10.8 %
Boil	Celeia	10 g	15 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	300 g	Boil	20 min
Flavor	daktyle suszone	200 g	Boil	20 min
Flavor	kandyzowana skórka cytrynowa	200 g	Boil	20 min
Fining	Mech Irlandzki	4 g	Boil	15 min