

# Bałycki rePorter

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **36**
- SRM **21.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pilzneński                     | 2.6 kg (74.1%)  | 81 %  | 4   |
| Grain | Karmelowy Czerwony             | 0.15 kg (4.3%)  | 75 %  | 59  |
| Grain | Karmelowy Pszeniczny Strzegom  | 0.15 kg (4.3%)  | 79 %  | 130 |
| Grain | Chocolate Malt (UK)            | 0.15 kg (4.3%)  | 73 %  | 887 |
| Grain | Słód jęczmienny wędzony torfem | 0.46 kg (13.1%) | 82 %  | 10  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnat            | 15 g   | 60 min | 11.2 %     |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM21 Odkrycie sezonu | Ale  | Slant | 200 ml | Fermentum Mobile |