

# Bałtyk 2019

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **29**
- SRM **37.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (40%)	80 %	4
Grain	Strzegom Monachijski typ II	5 kg (40%)	79 %	22
Grain	Pszeniczny	1 kg (8%)	85 %	4
Grain	Caramunich® typ I	0.5 kg (4%)	73 %	80
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4%)	68 %	1200
Grain	Strzegom Karmel 600	0.5 kg (4%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	8.8 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	10 g	Mash	---