

# bałtyk

- Gravity **20.7 BLG**
- ABV ---
- IBU **33**
- SRM **28.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg (59.1%)	80 %	18
Grain	Strzegom Pilzneński	1.1 kg (26%)	80 %	4
Grain	Special B Malt	0.15 kg (3.5%)	65.2 %	315
Grain	Weyermann - Carafa II special	0.18 kg (4.3%)	70 %	837
Grain	Płatki owsiane	0.15 kg (3.5%)	85 %	3
Sugar	cukier trzcinowy	0.15 kg (3.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	Fermentis