

Experimental Wheat Low-ABV Baltic Porter

- Gravity **5.6 BLG**
- ABV **2.1 %**
- IBU **25**
- SRM **23.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **5.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2 liter(s)**
- Total mash volume **2.6 liter(s)**

Steps

- Temp **79 C**, Time **30 min**

Mash step by step

- Heat up **2 liter(s)** of strike water to **88.7C**
- Add grains
- Keep mash **30 min** at **79C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **6.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.11 kg (16.7%)	85 %	5
Grain	Viking Wheat Malt	0.11 kg (16.7%)	87 %	5
Grain	Viking Cookie	0.08 kg (12.1%)	80 %	50
Grain	Płatki owsiane	0.07 kg (10.6%)	70 %	3
Grain	płatki jęczmienne	0.07 kg (10.6%)	70 %	4
Grain	Płatki orkiszowe	0.07 kg (10.6%)	70 %	4
Grain	Viking Czekoladowy jasny	0.07 kg (10.6%)	70 %	400
Grain	Viking Czekoladowy ciemny	0.04 kg (6.1%)	70 %	900
Grain	Jęczmień palony	0.04 kg (6.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Lager	Dry	10 g	Gozdawa