

#16 Jezioro Bałtyckie

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **47**
- SRM **58.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **20 min** at **74C**
- Sparge using **1.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (50%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (7.5%)	78 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5%)	73 %	1001
Grain	Żytni Czekoladowy	0.3 kg (7.5%)	73 %	1150
Grain	Carafa	0.2 kg (5%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	65 g	60 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Lukrecja	45 g	Boil	15 min