

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 |