

# Lekki Bałtyk

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **31**
- SRM **23.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3 kg (44.4%)	79 %	22
Grain	Strzegom Pilzneński	2.5 kg (37%)	80 %	4
Grain	Jęczmień niestodowany	0.5 kg (7.4%)	75 %	2
Grain	enzymatyczny	0.2 kg (3%)	80 %	4
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Abbey Castle	0.3 kg (4.4%)	80 %	45
Grain	Strzegom Barwiący	0.05 kg (0.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.7 %
Boil	Lublin (Lubelski)	35 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Liquid	200 ml	---