

## baltic pipe

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **25**
- SRM **50.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **24.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Cafe	0.7 kg (8.5%)	75.5 %	480
Grain	Monachijski typ II 20-25 EBC Weyermann	5 kg (61%)	80 %	20
Grain	Caraaroma	0.5 kg (6.1%)	78 %	400
Grain	Weyermann Caramunich 3	0.5 kg (6.1%)	76 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.1%)	73 %	1001
Grain	Strzegom Wiedeński	0.5 kg (6.1%)	79 %	10
Grain	Żytni	0.5 kg (6.1%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	40 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Slant	100 ml	Fermentis
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