

# Bałtyk numer 1

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **26**
- SRM **32.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **23 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.8%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (33.8%)	79 %	10
Grain	Monachijski	0.29 kg (4.9%)	80 %	16
Grain	Płatki owsiane	0.5 kg (8.4%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (4.2%)	71 %	600
Grain	Carafa II	0.05 kg (0.8%)	70 %	812
Grain	Abbey Castle	0.25 kg (4.2%)	80 %	45
Grain	Special B Malt	0.25 kg (4.2%)	65.2 %	315
Grain	Viking melanoidynowy	0.33 kg (5.6%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	45 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager W 34/70	Lager	Slant	200 ml	Fermentis
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