

Bałtyk we mgle

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **39**
- SRM **29.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.438 kg (18.5%)	80 %	5
Grain	Monachijski	0.252 kg (3.2%)	80 %	16
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (6.4%)	82 %	10
Grain	Wędzony bukiem Viking Malt	1 kg (12.9%)	82 %	10
Grain	Strzegom Karmel 300	0.114 kg (1.5%)	70 %	299
Grain	Abbey Castle	0.312 kg (4%)	80 %	45
Grain	Słód Caramunich Typ II Weyermann	0.35 kg (4.5%)	73 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2.6%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	1150
Grain	Strzegom Wiedeński	3 kg (38.6%)	79 %	10
Grain	Viking melanoidynowy	0.5 kg (6.4%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	7 min