

# N°1 Morze Bartyckie

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **24**
- SRM **31.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **67 C**, Time **180 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **27.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **180 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (17.5%)	80 %	5
Grain	Strzegom Monachijski typ I	3 kg (26.2%)	79 %	16
Grain	Strzegom Wiedeński	3 kg (26.2%)	79 %	10
Grain	Brown Malt (British Chocolate)	1 kg (8.7%)	70 %	128
Grain	Płatki owsiane	1 kg (8.7%)	60 %	3
Grain	Viking Red Ale	0.5 kg (4.4%)	75 %	70
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.2%)	68 %	1200
Grain	Strzegom pszenica prażona	0.2 kg (1.7%)	70 %	1000
Sugar	Brown Sugar, Dark	0.5 kg (4.4%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	20 ml	Fermentum Mobile