

# Ostseeküste

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **22**
- SRM **23**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **10 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **37.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6.1 kg (44.9%)	79 %	16
Grain	Pilzneński	4.14 kg (30.5%)	81 %	4
Grain	Jęczmień palony	0.1 kg (0.7%)	55 %	985
Grain	Strzegom Czekoladowy 400	0.2 kg (1.5%)	68 %	400
Grain	COOKIE	0.4 kg (2.9%)	80 %	30
Grain	Strzegom Czekoladowy jasny	0.4 kg (2.9%)	68 %	400
Grain	Simpsons - Coffee Malt	0.3 kg (2.2%)	74 %	296
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (0.7%)	73 %	800
Grain	Wędzony bukiem Viking Malt	0.5 kg (3.7%)	82 %	10
Grain	Strzegom pszenica prażona	0.15 kg (1.1%)	70 %	1000
Sugar	cukier	1.2 kg (8.8%)	--- %	---

## Hops

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Marynka	30 g	60 min	7.5 %
Boil	Junga	25 g	60 min	10 %