

# Admirał - Porter Bałtycki

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **39**
- SRM **37.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.8%)	68 %	400
Grain	Strzegom Pale Ale	4.5 kg (78.9%)	79 %	6
Grain	Strzegom Karmel 600	0.5 kg (8.8%)	68 %	601
Sugar	Cukier	0.2 kg (3.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14.5 %
Aroma (end of boil)	Ekuanot	15 g	15 min	14.5 %