

# Bałtyk

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **43**
- SRM **36.4**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.2 liter(s)**
- Total mash volume **40.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **30.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Monachijski typ I       | 6 kg (59.7%)   | 79 %   | 16  |
| Grain | Strzegom Karmel 600              | 0.3 kg (3%)    | 68 %   | 601 |
| Grain | Czekoladowy                      | 0.15 kg (1.5%) | 60 %   | 788 |
| Grain | Viking Pale Ale malt             | 2.5 kg (24.9%) | 80 %   | 5   |
| Grain | Pszeniczny                       | 0.2 kg (2%)    | 85 %   | 4   |
| Grain | Castle Cafe                      | 0.3 kg (3%)    | 75.5 % | 480 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (3%)    | 73 %   | 120 |
| Grain | Weyermann - Melanoiden Malt      | 0.3 kg (3%)    | 81 %   | 53  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 42 g   | 45 min | 13.5 %     |
| Boil    | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

| Name | Type  | Form  | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S23  | Lager | Slant | 300 ml | Fermentis  |

## Notes

- Bałyk 20 Blg 16l  
Mały Bałyk 14 Blg 10l w tym przypadku inne proporcje chmielu lubelski 15 cascade końcówka 28  
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