

# Bałtyk

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **28**
- SRM **30.5**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **48.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **37.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (37%)	79 %	16
Grain	Strzegom Wiedeński	3 kg (27.8%)	79 %	10
Grain	Pilzneński	1.5 kg (13.9%)	81 %	4
Grain	Strzegom Karmel 600	0.3 kg (2.8%)	68 %	601
Grain	Weyermann - Carafa III	0.3 kg (2.8%)	70 %	1024
Grain	Caraaroma	0.3 kg (2.8%)	78 %	400
Grain	Caramunich® typ I	0.3 kg (2.8%)	73 %	80
Grain	Płatki jęczmienne	0.6 kg (5.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	48 g	60 min	8.5 %
Boil	Lublin (Lubelski)	25 g	15 min	3.8 %

## Notes

- Ciemne na wygrzew  
*Jan 14, 2018, 3:28 PM*