

# Experimental Baltic Wheat Porter Based On Flakes

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **55**
- SRM **30.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **5.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **1.6 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.45 kg (18%)	93 %	5
Grain	Viking Cookie	0.35 kg (14%)	87 %	50
Grain	Viking Pale Ale malt	0.3 kg (12%)	91 %	5
Grain	Płatki owsiane	0.4 kg (16%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (16%)	60 %	4
Grain	Płatki orkiszowe	0.4 kg (16%)	60 %	4
Grain	Viking Czekoladowy jasny	0.1 kg (4%)	85 %	400
Grain	Viking Czekoladowy ciemny	0.1 kg (4%)	85 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Aroma (end of boil)	Marynka	15 g	15 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Lager	Dry	10 g	Gozdawa