

Bałtyk tonie

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **32**
- SRM **44.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **50.8 liter(s)**
- Total mash volume **65.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **50.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **-9.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (34.5%)	81 %	4
Grain	Strzegom Wiedeński	3 kg (20.7%)	79 %	10
Grain	Strzegom Monachijski typ II	3 kg (20.7%)	79 %	22
Grain	Płatki owsiane	1 kg (6.9%)	60 %	3
Grain	Strzegom Karmel 600	1 kg (6.9%)	68 %	601
Grain	Czekoladowy	0.5 kg (3.4%)	60 %	788
Grain	Briess - Carapils Malt	1 kg (6.9%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	45 min	11 %
Boil	lunga	25 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
LAGER Urkel I 28	Lager	Slant	350 ml	imperial yeast

Notes

- 1. Black 1300-1400 EBC Crisp 0,2 kg
 - 2. Caramunich (R) typ II 110-130 EBC Weyermann 0,2 kg
 - 3. Chocolate 900-1100 EBC Crisp 0,2 kg
 - 4. Crystal Dark 420-480 EBC Crisp 0,2 kg
 - 5. Karmelowy 300 EBC Viking Malt 0,2 kg
 - 6. Karmelowy 600 EBC Viking Malt 0,2 kg
 - 7. Kawowy Jasny 250 EBC Castle Malting 0,2 kg
 - 8. Monachijski typ I 12-18 EBC Weyermann 1 kg
 - 9. Pilzneński 3,2-4,5 EBC Viking Malt 5 kg
 - 10. Pszeniczny 3,5-6,5 EBC Viking Malt 1 kg
 - 11. Pszeniczny czekoladowy 900-1200 EBC Weyermann 0,2 kg
 - 12. Wiedeński 6-12 EBC Steinbach 1 kg
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