

## Baltic Porter - MayFest Stewart's Brewing 2018

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **39**
- SRM **24.7**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **2 %**
- Size with trub loss **76.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **95.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78.6 liter(s)**
- Total mash volume **104.8 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**

### Mash step by step

- Heat up **78.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **42.8 liter(s)** of **76C** water or to achieve **95.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Munich Malt	10 kg (36.1%)	80 %	18
Grain	Pale Ale	8 kg (28.9%)	80 %	8
Grain	Vienna Malt	5 kg (18.1%)	78 %	8
Grain	Oats, Flaked	1 kg (3.6%)	80 %	2
Grain	Weyermann - Melanoiden Malt	0.5 kg (1.8%)	81 %	53
Liquid Extract	Dark Liquid Extract	1.5 kg (5.4%)	78 %	35
Grain	Carafa	0.5 kg (1.8%)	70 %	664
Grain	Caraaroma	0.3 kg (1.1%)	78 %	400
Grain	Carafa III	0.5 kg (1.8%)	70 %	1034
Grain	Roasted Barley	0.4 kg (1.4%)	55 %	591

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %
Boil	Lublin (Lubelski)	80 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Bavarian Lager	Lager	Liquid	20000 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	smoked prune	2000 g	Secondary	20 day(s)