

## Baltic porter

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **26**
- SRM **28.4**

### Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **110.2 liter(s)**
- Total mash volume **146.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Dark Munich Malt	14.55 kg (39.6%)	80 %	10
Grain	Weyermann - Vienna Malt	10.91 kg (29.7%)	81 %	8
Grain	Weyermann - Pilsner Malt	7.27 kg (19.8%)	81 %	5
Grain	Caraaroma	0.91 kg (2.5%)	78 %	400
Grain	Caramunich® typ I	0.91 kg (2.5%)	73 %	80
Grain	Carafa II	0.91 kg (2.5%)	70 %	812
Grain	caramel dark	0.91 kg (2.5%)	68 %	400
Grain	Briess - Dark Chocolate Malt	0.36 kg (1%)	60 %	827

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	127.27 g	60 min	10 %
Boil	Lublin (Lubelski)	72.73 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
imperial yest harvest	Lager	Liquid	40 ml	---

### Notes

- 64°C - 35'  
30min - 72°C  
10min - 76°C  
  
primary fermentation - ~10°C 16 days  
then 14 days in 5 °C  
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