

# Baltic Porter 21Blg

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **38**
- SRM **29.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **34.2 liter(s)**
- Total mash volume **47.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **34.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	8.5 kg (59.9%)	80 %	16
Grain	Pilzneński	3.4 kg (24%)	81 %	4
Grain	Carafa II	0.42 kg (3%)	70 %	812
Grain	Słód Caramunich Typ II Weyermann	0.42 kg (3%)	73 %	120
Grain	Special B Malt	0.42 kg (3%)	65.2 %	315
Adjunct	Płatki owsiane	0.51 kg (3.6%)	85 %	3
Sugar	Muscovado	0.51 kg (3.6%)	100 %	550

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	68 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	68 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
diamond lager	Lager	Dry	18.7 g	Lallemand