

Baltic Porter 4

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **36**
- SRM **27.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	3 kg (41.1%)	78 %	20
Grain	Wiener Malz Best	2 kg (27.4%)	80 %	8
Grain	Pilsner Malz Best	1 kg (13.7%)	81 %	3
Grain	Special X Best	0.3 kg (4.1%)	75 %	350
Grain	Caraaroma	0.2 kg (2.7%)	78 %	300
Grain	Caramunich II Best	0.2 kg (2.7%)	73 %	120
Grain	Cara aroma (red)	0.2 kg (2.7%)	78 %	50
Grain	Caraamber	0.2 kg (2.7%)	75 %	70
Grain	Carafa II Best	0.1 kg (1.4%)	65 %	1100
Grain	Chocolate Best	0.1 kg (1.4%)	75 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.3 %
Boil	East Kent Goldings	30 g	60 min	5 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	300 ml	Wyeast Labs