

# Baltic Porter

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **28**
- SRM **29.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **12.5 %/h**
- Boil size **10.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **10.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (85.7%)	85 %	7
Grain	Brown Malt (British Chocolate)	0.2 kg (5.7%)	70 %	128
Grain	Fawcett - Pale Chocolate	0.2 kg (5.7%)	71 %	600
Grain	Roasted Barley	0.1 kg (2.9%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Tettnang	30 g	90 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	250 ml	Fermentis