

# BALTIC PORTER IV

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **24**
- SRM **32.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Light Munich Malt | 4 kg (46%)     | 82 %  | 14  |
| Grain | Weyermann - Vienna Malt       | 2 kg (23%)     | 81 %  | 8   |
| Grain | Weyermann - Pilsner Malt      | 1 kg (11.5%)   | 81 %  | 5   |
| Grain | Viking Wheat Malt             | 0.5 kg (5.7%)  | 83 %  | 5   |
| Grain | Abbey Malt Weyermann          | 0.25 kg (2.9%) | 75 %  | 45  |
| Grain | Carahell                      | 0.15 kg (1.7%) | 77 %  | 26  |
| Grain | Weyermann - Carabohemian      | 0.15 kg (1.7%) | 75 %  | 200 |
| Grain | Weyermann - Carafa II Special | 0.25 kg (2.9%) | 70 %  | 837 |
| Grain | Weyermann - Chocolate Wheat   | 0.2 kg (2.3%)  | 74 %  | 900 |
| Grain | Weyermann - Chocolate Rye     | 0.2 kg (2.3%)  | 20 %  | 600 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|      |       |      |        |      |
|------|-------|------|--------|------|
| Boil | lunga | 30 g | 45 min | 11 % |
|------|-------|------|--------|------|

### Yeasts

| Name                          | Type  | Form  | Amount | Laboratory |
|-------------------------------|-------|-------|--------|------------|
| Wyeast - 2308<br>Munich Lager | Lager | Slant | 700 ml | Wyeast     |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Wirflock T | 1 g    | Boil    | 10 min |