# Fake Baltic Porter

---

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **27**
- SRM **31.1**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Monachijski | 6 kg *(67.4%)* | 80 % | 16 |
| Grain | Pilzneński | 1.5 kg *(16.9%)* | 81 % | 4 |
| Grain | Pszeniczny | 0.25 kg *(2.8%)* | 85 % | 4 |
| Grain | Chocolate Malt (UK) | 0.25 kg *(2.8%)* | 73 % | 887 |
| Grain | Weyermann Caramunich 3 | 0.25 kg *(2.8%)* | 76 % | 150 |
| Grain | Amber Malt | 0.25 kg *(2.8%)* | 75 % | 43 |
| Grain | Special B Malt | 0.2 kg *(2.2%)* | 65.2 % | 315 |
| Grain | Weyermann - Dehusked Carafa II | 0.2 kg *(2.2%)* | 70 % | 837 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 45 g | 60 min | 7.9 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Lutra OYL-071 | Ale | Slant | 450 ml | Omega |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Water Agent | CaCl2 | 5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |