

# Baltic Porter

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **38**
- SRM **21**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **32.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Munich Malt 10L	2.4 kg (29.9%)	77 %	20
Grain	Weyermann - Pilsner Malt	2.3 kg (28.7%)	81 %	5
Grain	Weyermann - Vienna Malt	2.25 kg (28.1%)	81 %	8
Grain	Fawcett - Dark Crystal	0.35 kg (4.4%)	71 %	300
Grain	Biscuit Malt	0.3 kg (3.7%)	79 %	45
Grain	Briess - Chocolate Malt	0.22 kg (2.7%)	60 %	690
Grain	Oats, Flaked	0.2 kg (2.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	90 min	13.5 %
Boil	Pioneer	35 g	30 min	9 %
Aroma (end of boil)	Willamette	15 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis