

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 |