

Baltic Porter 4

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **34.8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	4 kg (53.3%)	78 %	20
Grain	Wiener Malz Best	2 kg (26.7%)	80 %	8
Grain	Caraaroma	0.3 kg (4%)	78 %	300
Grain	Caramunich II Best	0.2 kg (2.7%)	73 %	120
Grain	Caraamber	0.2 kg (2.7%)	75 %	70
Grain	Special X Best	0.2 kg (2.7%)	75 %	350
Grain	Chocolate Best	0.2 kg (2.7%)	75 %	900
Grain	Carafa II Best	0.2 kg (2.7%)	65 %	1100
Sugar	Brown Sugar, Dark	0.2 kg (2.7%)	100 %	99

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	40 g	60 min	7.8 %
Boil	Marynka	5 g	20 min	7.8 %
Aroma (end of boil)	Marynka	5 g	5 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Slant	300 ml	Wyeast Labs