

BALTIC PORTER IV

- 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
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Boil	lunga	30 g	45 min	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2308 Munich Lager	Lager	Slant	700 ml	Wyeast

Extras

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