

# 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  |