

Baltic porter

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **26**
- SRM **28.4**

Batch size

- Expected quantity of finished beer **80 liter(s)**
- Trub loss **5 %**
- Size with trub loss **84 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **101.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **110.2 liter(s)**
- Total mash volume **146.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|------------------|-------|-----|
| Grain | Weyermann Dark Munich Malt | 14.55 kg (39.6%) | 80 % | 10 |
| Grain | Weyermann - Vienna Malt | 10.91 kg (29.7%) | 81 % | 8 |
| Grain | Weyermann - Pilsner Malt | 7.27 kg (19.8%) | 81 % | 5 |
| Grain | Caraaroma | 0.91 kg (2.5%) | 78 % | 400 |
| Grain | Caramunich® typ I | 0.91 kg (2.5%) | 73 % | 80 |
| Grain | Carafa II | 0.91 kg (2.5%) | 70 % | 812 |
| Grain | caramel dark | 0.91 kg (2.5%) | 68 % | 400 |
| Grain | Briess - Dark Chocolate Malt | 0.36 kg (1%) | 60 % | 827 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|----------|--------|------------|
| Boil | Marynka | 127.27 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 72.73 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|--------|--------|------------|
| imperial yest harvest | Lager | Liquid | 40 ml | --- |

Notes

- 64°C - 35'
30min - 72°C
10min - 76°C

primary fermentation - ~10°C 16 days
then 14 days in 5 °C
Oct 22, 2018, 7:14 PM