

Baltic Porter 2

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **42**
- SRM **45.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Münchner Malz Best	5 kg (58.8%)	78 %	20
Grain	Wiener Malz Best	2 kg (23.5%)	80 %	8
Grain	Special X Best	0.5 kg (5.9%)	75 %	350
Grain	Chocolate Best	0.5 kg (5.9%)	75 %	950
Grain	Röstmalz Best	0.2 kg (2.4%)	--- %	1100
Grain	Caraamber	0.3 kg (3.5%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	25 g	60 min	12 %
Boil	Tradition	20 g	30 min	5.7 %
Boil	Lublin (Lubelski)	20 g	15 min	3 %
Boil	Saaz (Czech Republic)	30 g	15 min	3.8 %

Yeasts

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