

Baltic Porter

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **44**
- SRM **30.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **58.5 %**
- Liquor-to-grist ratio **3.69 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Monach I	2.2 kg (37.8%)	78 %	14
Grain	Viking Vienna Malt	1.2 kg (20.6%)	79 %	10
Grain	Viking Pilsner malt	1 kg (17.2%)	82 %	4
Grain	Castlemalting Chateau Biscuit	0.3 kg (5.2%)	77 %	50
Grain	Płatki owsiane	0.3 kg (5.2%)	85 %	3
Grain	Weyermann pszeniczny czekoladowy	0.225 kg (3.9%)	65 %	1050
Grain	Viking Caramel Sweet	0.2 kg (3.4%)	75 %	62
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	0.1 kg (1.7%)	78 %	22
Sugar	Cukier	0.3 kg (5.2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	18 g	60 min	14.1 %
Boil	Lublin (Lubelski)	30 g	15 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	210 ml	Fermentum Mobile