

## Baltic Porter 4

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **36**
- SRM **27.1**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield | EBC  |
|-------|--------------------|---------------|-------|------|
| Grain | Münchner Malz Best | 3 kg (41.1%)  | 78 %  | 20   |
| Grain | Wiener Malz Best   | 2 kg (27.4%)  | 80 %  | 8    |
| Grain | Pilsner Malz Best  | 1 kg (13.7%)  | 81 %  | 3    |
| Grain | Special X Best     | 0.3 kg (4.1%) | 75 %  | 350  |
| Grain | Caraaroma          | 0.2 kg (2.7%) | 78 %  | 300  |
| Grain | Caramunich II Best | 0.2 kg (2.7%) | 73 %  | 120  |
| Grain | Cara aroma (red)   | 0.2 kg (2.7%) | 78 %  | 50   |
| Grain | Caraamber          | 0.2 kg (2.7%) | 75 %  | 70   |
| Grain | Carafa II Best     | 0.1 kg (1.4%) | 65 %  | 1100 |
| Grain | Chocolate Best     | 0.1 kg (1.4%) | 75 %  | 900  |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 60 min | 6.3 %      |
| Boil                | East Kent Goldings | 30 g   | 60 min | 5 %        |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 15 min | 5 %        |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory  |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1728<br>Scottish Ale | Ale  | Slant | 300 ml | Wyeast Labs |