

# Baltic Porter - MayFest Stewart's Brewing 2018

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **39**
- SRM **24.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **2 %**
- Size with trub loss **76.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **95.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78.6 liter(s)**
- Total mash volume **104.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **78.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **42.8 liter(s)** of **76C** water or to achieve **95.2 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount        | Yield | EBC  |
|----------------|-----------------------------|---------------|-------|------|
| Grain          | Munich Malt                 | 10 kg (36.1%) | 80 %  | 18   |
| Grain          | Pale Ale                    | 8 kg (28.9%)  | 80 %  | 8    |
| Grain          | Vienna Malt                 | 5 kg (18.1%)  | 78 %  | 8    |
| Grain          | Oats, Flaked                | 1 kg (3.6%)   | 80 %  | 2    |
| Grain          | Weyermann - Melanoiden Malt | 0.5 kg (1.8%) | 81 %  | 53   |
| Liquid Extract | Dark Liquid Extract         | 1.5 kg (5.4%) | 78 %  | 35   |
| Grain          | Carafa                      | 0.5 kg (1.8%) | 70 %  | 664  |
| Grain          | Caraaroma                   | 0.3 kg (1.1%) | 78 %  | 400  |
| Grain          | Carafa III                  | 0.5 kg (1.8%) | 70 %  | 1034 |
| Grain          | Roasted Barley              | 0.4 kg (1.4%) | 55 %  | 591  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 150 g  | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 80 g   | 15 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |       |        |          |             |
|-------------------------|-------|--------|----------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 20000 ml | Wyeast Labs |
|-------------------------|-------|--------|----------|-------------|

### Extras

| Type   | Name         | Amount | Use for   | Time      |
|--------|--------------|--------|-----------|-----------|
| Flavor | smoked prune | 2000 g | Secondary | 20 day(s) |