

# Fake Baltic Porter

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- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **27**
- SRM **31.1**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	6 kg (67.4%)	80 %	16
Grain	Pilzneński	1.5 kg (16.9%)	81 %	4
Grain	Pszeniczny	0.25 kg (2.8%)	85 %	4
Grain	Chocolate Malt (UK)	0.25 kg (2.8%)	73 %	887
Grain	Weyermann Caramunich 3	0.25 kg (2.8%)	76 %	150
Grain	Amber Malt	0.25 kg (2.8%)	75 %	43
Grain	Special B Malt	0.2 kg (2.2%)	65.2 %	315
Grain	Weyermann - Dehusked Carafa II	0.2 kg (2.2%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	450 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min