

Baltic Porter 4

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **31**
- SRM **34.8**
- 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 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 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 **21.9 liter(s)** of strike water to **60.8C**
- 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 **11.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|------|
| Grain | Münchner Malz Best | 4 kg (53.3%) | 78 % | 20 |
| Grain | Wiener Malz Best | 2 kg (26.7%) | 80 % | 8 |
| Grain | Caraaroma | 0.3 kg (4%) | 78 % | 300 |
| Grain | Caramunich II Best | 0.2 kg (2.7%) | 73 % | 120 |
| Grain | Caraamber | 0.2 kg (2.7%) | 75 % | 70 |
| Grain | Special X Best | 0.2 kg (2.7%) | 75 % | 350 |
| Grain | Chocolate Best | 0.2 kg (2.7%) | 75 % | 900 |
| Grain | Carafa II Best | 0.2 kg (2.7%) | 65 % | 1100 |
| Sugar | Brown Sugar, Dark | 0.2 kg (2.7%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Marynka | 40 g | 60 min | 7.8 % |
| Boil | Marynka | 5 g | 20 min | 7.8 % |
| Aroma (end of boil) | Marynka | 5 g | 5 min | 7.8 % |

Yeasts

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