

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) |