

# Chocolate Baltic Porter

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **31**
- SRM **26.8**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **55 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.7 kg (67.6%)	85 %	7
Grain	Caramunich® typ I	0.9 kg (12.9%)	73 %	80
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.2%)	81 %	53
Sugar	Brown Sugar, Dark	0.5 kg (7.2%)	100 %	99
Grain	Weyermann - Carafa I	0.25 kg (3.6%)	70 %	690
Grain	Roasted Barley	0.1 kg (1.4%)	55 %	591

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	cocoa nibs	150 g	Secondary	14 day(s)