

## BALTIC MONSTERS II

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **36**
- SRM **31.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **33.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner Malt	3 kg (30%)	82 %	4
Grain	Viking Munich Dark Malt	2 kg (20%)	78 %	24
Grain	Viking Vienna Malt	3 kg (30%)	80 %	7
Grain	Viking Caramel 300	0.4 kg (4%)	70 %	300
Grain	Viking Red Ale Melanoidin Malt	0.5 kg (5%)	75 %	60
Grain	Bruntal Chocolate Malt	0.4 kg (4%)	65 %	800
Grain	Weyermann - Dehusked Carafa II	0.2 kg (2%)	70 %	1100
Sugar	Sugar	0.5 kg (5%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-189	Lager	Slant	250 ml	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.25 g	Boil	10 min