

Baltic Porter 3

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **37**
- SRM **24.2**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (45%)	81 %	3
Grain	Münchner Malz Best	1.5 kg (22.5%)	78 %	20
Grain	Wiener Malz Best	0.35 kg (5.3%)	80 %	8
Grain	Special X Best	0.6 kg (9%)	75 %	350
Grain	Rauch Malz Best	0.5 kg (7.5%)	77 %	6
Grain	Melanoidin BESTMALZ	0.2 kg (3%)	75 %	71
Grain	Roggenmalz	0.3 kg (4.5%)	84 %	2
Grain	Carapils Best	0.1 kg (1.5%)	75 %	5
Grain	Carahell Best	0.1 kg (1.5%)	75 %	30
Liquid Extract	sinamar	0.01 kg (0.2%)	--- %	8000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	6.3 %
Boil	East Kent Goldings	20 g	60 min	5 %
Boil	Saaz (Czech Republic)	10 g	15 min	3.8 %
Boil	Lublin (Lubelski)	30 g	15 min	3 %

Boil	Fuggles	25 g	15 min	2.4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	300 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Sliwka wedzona	200 g	Boil	15 min