

## Baltic Porter 4

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **34**
- SRM **27.2**
- 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 **28 liter(s)**
- Total mash volume **36 liter(s)**

### Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **2.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount        | Yield | EBC  |
|-------|---------------------|---------------|-------|------|
| Grain | Münchner Malz Best  | 3 kg (37.5%)  | 78 %  | 20   |
| Grain | Wiener Malz Best    | 2 kg (25%)    | 80 %  | 8    |
| Grain | Pilsner Malz Best   | 1 kg (12.5%)  | 81 %  | 3    |
| Grain | Special X Best      | 0.5 kg (6.3%) | 75 %  | 350  |
| Grain | Melanoidin BESTMALZ | 0.5 kg (6.3%) | 75 %  | 71   |
| Grain | Oats, Flaked0,5     | 0.5 kg (6.3%) | 80 %  | 2    |
| Grain | Cara aroma (red)    | 0.4 kg (5%)   | 78 %  | 50   |
| Grain | Carafa II Best      | 0.1 kg (1.3%) | 65 %  | 1100 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 30 g   | 60 min | 6.3 %      |
| Boil                | East Kent Goldings | 30 g   | 60 min | 5 %        |
| Aroma (end of boil) | East Kent Goldings | 30 g   | 15 min | 5 %        |

### Yeasts

| <b>Name</b>                   | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - 1728<br>Scottish Ale | Ale         | Slant       | 300 ml        | Wyeast Labs       |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Flavor      | Sliwka wedzona | 200 g         | Boil           | 15 min      |