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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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)

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