

## 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

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 1728 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