

## 09C. Imperial Baltic Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **30**
- SRM **26.1**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **13.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Wiedeński          | 2 kg (44.4%)  | 79 %  | 10   |
| Grain | Strzegom Monachijski typ I  | 1 kg (22.2%)  | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%)  | 79 %  | 22   |
| Grain | Simpsons - Caramalt Light   | 0.2 kg (4.4%) | 76 %  | 26   |
| Grain | Caraaroma                   | 0.2 kg (4.4%) | 78 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (2.2%) | 68 %  | 1200 |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 13.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| OYL072 Lutra | Ale  | Slant | 200 ml | ---        |

### Extras

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

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCO3 | 2 g    | Mash    | 60 min |
| Water Agent | CaCl3 | 2 g    | Mash    | 60 min |

### Notes

- 10-14 22C  
14-21 2C  
*Oct 28, 2021, 6:47 PM*