

## #29 Imperialny Porter Bałtycki

- Gravity **25.9 BLG**
- ABV ---
- IBU **42**
- SRM **62**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Vienna	3 kg (47.6%)	80.5 %	9
Grain	Bestmalz Munich	2 kg (31.7%)	77 %	20
Grain	BESTMALZ - Best Pilsen	0.5 kg (7.9%)	80.5 %	4
Grain	Caramunich® typ I	0.5 kg (7.9%)	73 %	90
Grain	Fawcett Chocolate	0.3 kg (4.8%)	71 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis