

Imperial Baltic Porter

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **49**
- SRM **30.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (46.2%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 3 kg (46.2%) | 79 % | 16 |
| Grain | Weyermann - Carafa I | 0.25 kg (3.8%) | 70 % | 690 |
| Grain | Caraaroma | 0.25 kg (3.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 45 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|