

# Imperial Rye Baltic Porter

- Gravity **30.6 BLG**
- ABV ---
- IBU **59**
- SRM **32.9**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **67 liter(s)**
- Trub loss **5 %**
- Size with trub loss **70.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **88.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.27 liter(s) / kg**
- Mash size **91.4 liter(s)**
- Total mash volume **131.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **91.4 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **37.4 liter(s)** of **76C** water or to achieve **88.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	11 kg (27.3%)	85 %	8
Grain	Weyermann - Pale Ale Malt	7 kg (17.4%)	85 %	7
Grain	Vienna Malt	6 kg (14.9%)	78 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	8 kg (19.9%)	80 %	20
Grain	Caraaroma	3 kg (7.5%)	78 %	400
Grain	Weyermann Caramunich 3	3 kg (7.5%)	76 %	150
Grain	Weyermann - Carafa I	0.25 kg (0.6%)	70 %	690
Grain	Orkiszowy	2 kg (5%)	65 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	200 g	90 min	13.2 %
Boil	Marynka	100 g	60 min	7.4 %
Aroma (end of boil)	Lublin (Lubelski)	100 g	5 min	2.6 %

Aroma (end of boil)	Izabella	100 g	5 min	5.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	3000 ml	Fermentis