

Imperialny porter bałtycki

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **63**
- SRM **31.8**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **53.4 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **38.1 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Wiedeński | 5 kg (32.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 5 kg (32.8%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 2 kg (13.1%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 3 kg (19.7%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (1.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 14.1 % |
| Boil | Marynka | 60 g | 60 min | 8.7 % |
| Boil | merkur | 30 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 150 ml | Fermentis |

Extras

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

| | | | | |
|--------|-------------|-------|------|--------|
| Flavor | Bób Tonka | 10 g | Boil | 60 min |
| Flavor | łuski kakao | 250 g | Boil | 10 min |