

# Mare Balticum - Imperialny Porter Bałtycki

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **34**
- SRM **36.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Monachijski                      | 2 kg (25.7%)   | 80 %  | 16   |
| Grain | Strzegom Wiedeński               | 2 kg (25.7%)   | 79 %  | 10   |
| Grain | Pilzneński                       | 1 kg (12.9%)   | 81 %  | 4    |
| Grain | Słód Caramunich Typ II Weyermann | 0.65 kg (8.4%) | 73 %  | 120  |
| Grain | Pszeniczny                       | 0.5 kg (6.4%)  | 85 %  | 4    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (5.1%)  | 73 %  | 1001 |
| Grain | Oats, Flaked                     | 0.35 kg (4.5%) | 80 %  | 2    |
| Grain | Melanoiden Malt                  | 0.22 kg (2.8%) | 80 %  | 39   |
| Grain | Carared                          | 0.22 kg (2.8%) | 75 %  | 39   |
| Grain | Żytni                            | 0.3 kg (3.9%)  | 85 %  | 8    |
| Grain | Brown Malt (British Chocolate)   | 0.14 kg (1.8%) | 70 %  | 128  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 30 g   | 60 min | 10 %       |
| Boil    | Chinook | 20 g   | 10 min | 10 %       |

## Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 0.4 ml | Fermentum Mobile |

## Notes

- Dekokcja trójwarowa  
*Feb 13, 2023, 7:56 PM*