

# Project 30 Imperial Baltic Porter

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **69**
- SRM **101.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (29.4%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.7%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (14.7%)	79 %	10
Grain	Weyermann Caramunich 3	0.5 kg (7.4%)	76 %	150
Grain	Caraaroma	0.5 kg (7.4%)	78 %	400
Grain	Weyermann - Carafa I	0.5 kg (7.4%)	70 %	690
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7.4%)	68 %	1200
Grain	Special B Malt	0.5 kg (7.4%)	65.2 %	315
Grain	Jęczmień palony	0.3 kg (4.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Aroma (end of boil)	Marynka	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	36 g	Fermentis