

PZ Imperial Baltic Porter

- Gravity **26.8 BLG**
- ABV ---
- IBU **72**
- SRM **39.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **44.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - Vienna Malt | 5 kg (45%) | 77.5 % | 7 |
| Grain | Strzegom Monachijski typ II | 4 kg (36%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.3 kg (2.7%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.5 kg (4.5%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (4.5%) | 68 % | 400 |
| Grain | Barley, Flaked | 0.8 kg (7.2%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 85 g | 60 min | 11 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Boil | lunga | 15 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 100 ml | Fermentum Mobile |
|------------------------|-------|--------|--------|------------------|