

09C. Imperial Baltic Porter

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **30**
- SRM **26.1**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (44.4%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (22.2%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (22.2%)	79 %	22
Grain	Simpsons - Caramalt Light	0.2 kg (4.4%)	76 %	26
Grain	Caraaroma	0.2 kg (4.4%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2.2%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL072 Lutra	Ale	Slant	200 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	2 g	Mash	60 min
Water Agent	CaCl3	2 g	Mash	60 min

Notes

- 10-14 22C
14-21 2C
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