Imperialny Porter Bałtycki

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **33**
- SRM **26.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	3.5 kg *(41.7%)*	79 %	7
Grain	Viking Munich Malt	2.5 kg *(29.8%)*	78 %	18
Grain	Strzegom Monachijski typ II	1 kg *(11.9%)*	79 %	22
Grain	Płatki owsiane	1 kg *(11.9%)*	85 %	3
Grain	Special B Castle	0.2 kg *(2.4%)*	70 %	320
Grain	Strzegom Pszeniczny Czekoladowy 1200	0.2 kg *(2.4%)*	68 %	1202

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	7.4 %
Boil	Izabella	30 g	5 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM54 Gorączka kalifornijska	Ale	Slant	200 ml	---
II pokolenie				

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min