

#29 Imperialny Porter Bałtycki

- Gravity **25.9 BLG**
- ABV ---
- IBU **42**
- SRM **62**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|------|
| Grain | BESTMALZ - Best Vienna | 3 kg (47.6%) | 80.5 % | 9 |
| Grain | Bestmalz Munich | 2 kg (31.7%) | 77 % | 20 |
| Grain | BESTMALZ - Best Pilsen | 0.5 kg (7.9%) | 80.5 % | 4 |
| Grain | Caramunich® typ I | 0.5 kg (7.9%) | 73 % | 90 |
| Grain | Fawcett Chocolate | 0.3 kg (4.8%) | 71 % | 1200 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |