

# Imperial Baltic Porter

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **44**
- SRM **47.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **42.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Malt	0.5 kg (4.5%)	65.2 %	315
Grain	Monachijski	5 kg (44.8%)	80 %	16
Grain	Pilzneński	3 kg (26.9%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (4.5%)	73 %	120
Grain	Strzegom Karmel 600	0.5 kg (4.5%)	68 %	601
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3
Grain	Czekoladowy	0.5 kg (4.5%)	60 %	788
Grain	Carafa II	0.15 kg (1.3%)	70 %	812
Sugar	muscovado	0.5 kg (4.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Marynka	50 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's
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### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka	200 g	Secondary	21 day(s)