

## Imperialny Porter Bałtycki #2

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **30**
- SRM **31.7**
- 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 **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 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 (44.3%) | 79 %  | 7    |
| Grain | Strzegom Monachijski typ I  | 2.8 kg (35.4%) | 79 %  | 16   |
| Grain | Strzegom Monachijski typ II | 0.8 kg (10.1%) | 79 %  | 22   |
| Grain | Caraaroma                   | 0.3 kg (3.8%)  | 78 %  | 400  |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (2.5%)  | 68 %  | 1100 |
| Grain | Strzegom Karmel 300         | 0.3 kg (3.8%)  | 70 %  | 300  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 32 g   | 60 min | 7.4 %      |
| Boil    | Marynka | 30 g   | 10 min | 7.4 %      |

### Yeasts

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

|                               |     |       |        |     |
|-------------------------------|-----|-------|--------|-----|
| Safale US-05                  | Ale | Slant | 300 ml | --- |
| Blend z S-04 po Rice Pale Ale |     |       |        |     |

### Extras

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