

Imperialny Porter Bałtycki (górnikiak)

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **34**
- SRM **31.5**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **-1.4 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.5 kg (40.3%)	79 %	10
Grain	Karmelowy żytni Strzegom	0.5 kg (8.1%)	75 %	150
Grain	Carahell	0.5 kg (8.1%)	77 %	26
Grain	Strzegom Monachijski typ II	2.1 kg (33.9%)	79 %	22
Grain	Carafa II	0.1 kg (1.6%)	70 %	812
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Oats, Flaked	0.4 kg (6.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	safale