

# Mare Balticum - Imperialny Porter Bałtycki

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **34**
- SRM **36.6**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (25.7%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (25.7%)	79 %	10
Grain	Pilzneński	1 kg (12.9%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.65 kg (8.4%)	73 %	120
Grain	Pszeniczny	0.5 kg (6.4%)	85 %	4
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (5.1%)	73 %	1001
Grain	Oats, Flaked	0.35 kg (4.5%)	80 %	2
Grain	Melanoiden Malt	0.22 kg (2.8%)	80 %	39
Grain	Carared	0.22 kg (2.8%)	75 %	39
Grain	Żytni	0.3 kg (3.9%)	85 %	8
Grain	Brown Malt (British Chocolate)	0.14 kg (1.8%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	10 %
Boil	Chinook	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	0.4 ml	Fermentum Mobile

## Notes

- Dekokcja trójwarowa  
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