

#069 Imperialny Porter Bałtycki

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **44**
- SRM **32.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **130 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	6.5 kg (63.1%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (9.7%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (9.7%)	80 %	4
Grain	Żytni	0.6 kg (5.8%)	85 %	8
Grain	Strzegom Karmel 300	0.4 kg (3.9%)	70 %	299
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (2.4%)	73 %	120
Grain	Fawcett - Crystal	0.2 kg (1.9%)	70 %	160
Grain	Weyermann - Chocolate Wheat	0.25 kg (2.4%)	74 %	788
Grain	Carafa II	0.1 kg (1%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	70 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	650 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	20 min
Other	pożywka dla drożdży	10 g	Boil	20 min