

## #39 Imperialny Porter Bałtycki

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **53**
- SRM **45.3**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **31 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name  | Amount         | Yield  | EBC |
|-------|---|----------------|--------|-----|
| Grain | BESTMALZ - Best Vienna                          | 5 kg (48.3%)   | 80.5 % | 9   |
| Grain | BESTMALZ - Best Minich                          | 2 kg (19.3%)   | 80.5 % | 16  |
| Grain | weyermann - Caramunich Malt III                 | 1 kg (9.7%)    | 71.5 % | 90  |
| Grain | BESTMALZ - Best Pilsen                          | 1 kg (9.7%)    | 80.5 % | 4   |
| Grain | Chocolate Wheat Malt ,Thomas Fawcett & Sons LTD | 0.5 kg (4.8%)  | 71 %   | 900 |
| Grain | Kawowy Castle Malting                           | 0.5 kg (4.8%)  | 77 %   | 250 |
| Grain | BESTMALZ - Acid Malt                            | 0.15 kg (1.4%) | 82 %   | 5   |
| Grain | Jęczmień palony Strzegom                        | 0.2 kg (1.9%)  | 55 %   | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 60 g   | 60 min | 10 %       |
| Boil    | Marynka | 20 g   | 15 min | 10 %       |
| Boil    | Marynka | 20 g   | 5 min  | 10 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 300 ml | Fermentum Mobile |

## Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | Suska sechlońska | 500 g  | Boil    | 15 min |