

#39 Imperialny Porter Bałtycki

- Gravity **27.2 BLG**
- ABV ---
- IBU **54**
- SRM **47.4**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 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 **2.7 liter(s)** of **76C** water or to achieve **23.3 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 |